



# Auto Stoves and Ranges



CATALOG No. 17

THE AUTO STOVE WORKS

NEW ATHENS, ILL.

NATIONAL STOCK YARDS, ILL.





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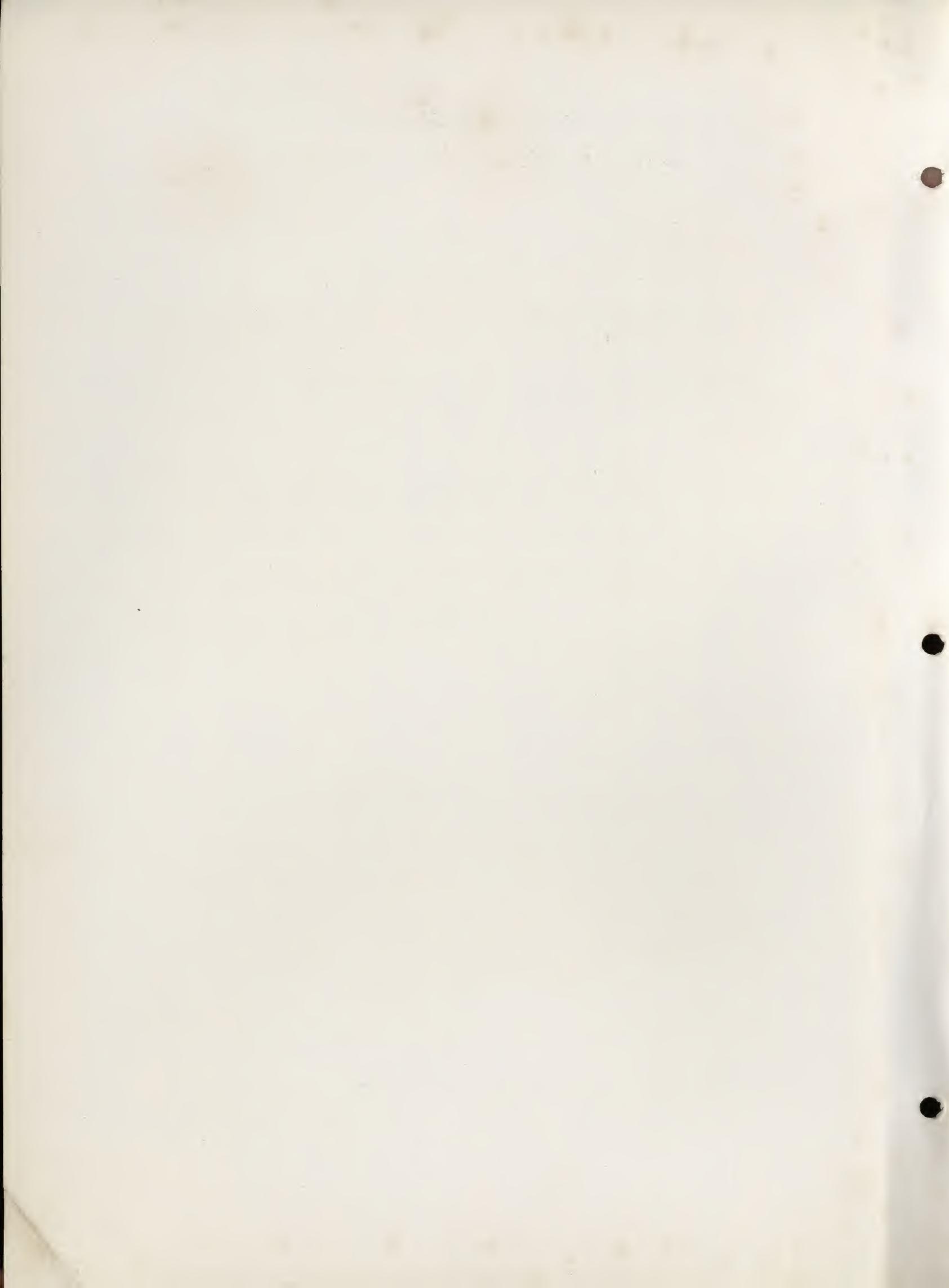
AUTO  
STOVES and RANGES  
for 1935-36

Showing Advanced Styles  
in Stoves, Ranges and  
Circulating Heaters

*For Coal, Wood and Gas*



THE AUTO STOVE WORKS  
New Athens, Ill.                            National Stock Yards, Ill.



# AUTO PRODUCTS

## To the Trade

AUTO PRODUCTS, widely and favorably known throughout the trade for many years, need no introduction to jobbers and dealers.

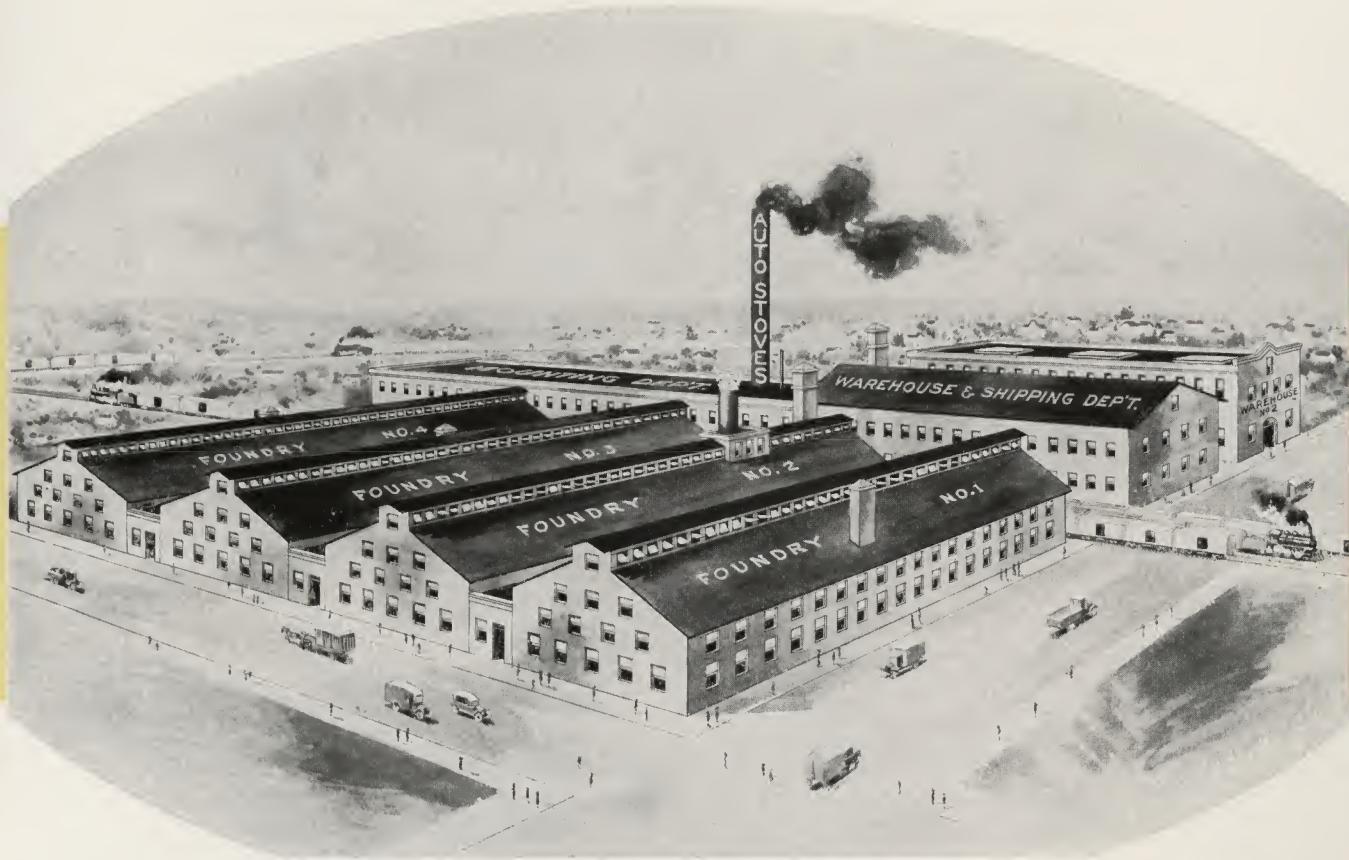
In presenting our General Catalog Number Seventeen, we do so with a feeling of gratification in the knowledge that the entire "AUTO" organization has pledged itself to guard and protect the prestige we have so long enjoyed, by close adherence to our definite policy of building only products of high quality.

Twenty-eight years of constant effort to keep pace with the ever changing needs of the consumer, this catalog illustrates and describes the result of our ambition to give stove merchandisers everything that is new—beautiful designs in the modern trend—exclusive features of utility and construction—finishes most acceptable to the housewife—and above all outstanding values covering a wide price range—all combining to contribute to the continued leadership of "AUTO".

In presenting this catalog the opportunity is afforded to express to our good friends and customers our sincere appreciation of their loyal support and patronage, pledging ourselves to maintain the high standard of our product, with such improvements and additions as will help AUTO dealers everywhere maintain this enviable position of leadership. Upon this basis we invite your continued patronage and an opportunity to serve those of you not now members of the AUTO dealer organization.

Respectfully yours,

THE AUTO STOVE WORKS



Foundry and Offices Cover an Entire City Block on the Main Line of the Illinois Central R. R., Thirty Miles Southeast of St. Louis, Mo. Factory at National Stock Yards, Illinois (East St. Louis, Illinois) affords additional manufacturing facilities to accommodate an ever increasing demand for Auto Products.

## OUR GUARANTEE

**W**E warrant our stoves to operate perfectly in the open air, with four joints of pipe. Any stove that will work under the above conditions, cannot fail to operate with an ordinary flue.

Every stove and range is thoroughly mounted and inspected by competent mechanics before leaving our works. Should any imperfection show itself in one year's time, we will replace part free of charge. We, however, cannot guarantee plates broken by carelessness or misuse by the person using the stove.



## How to Care for Porcelain Vitreous Enamel

**P**ORCELAIN enamel used in the finishing of AUTO stoves and ranges is the highest grade obtainable, and with proper care, will remain durable, lustrous and beautiful.

1. DO NOT CLEAN THE ENAMEL WHEN STOVE IS HOT.  
*Use soft cloth, soap and warm water after the stove is cold.*
2. If it does not clean properly with soap and warm water, use soft cloth and kerosene. *Never use acids or gritty scouring powders.*
3. Never scrape enamel to remove dirt. This will roughen the surface, making it subject to stain.
4. Striking the enamel surface with a hard object, or subjecting it to extreme heat or cold, will cause it to chip and craze.
5. Never drop hot liquid on cold enamel, or cold liquid on hot enamel, as this will cause it to craze. (Fine hair-line cracks.) These will absorb grease and darken the enamel and cannot be removed.



## FREE ADVERTISING SERVICE

**N**EWSPAPER cuts, or mats, will be gladly furnished AUTO dealers upon request. Illustrated, descriptive folders for direct mail advertising are also available to distributors and dealers.

Half-tone electros of all stoves and ranges illustrated in this catalog can be furnished in sizes shown, or in smaller sizes for illustrating in catalogs, etc.

## CRATING

**A**LL stoves are very carefully packed, loose parts wired where necessary, and crated with heavy tough lumber, securely nailed and braced, to assure safe arrival at destination. We take pride in the manner in which we crate all stoves, as a stove well crated before it starts on its journey, has little chance of damage.

In car shipments, the same care in crating is exercised, all stoves having individual crates. Substantial strips are then run across the car, between rows of stoves, and securely nailed and blocked, to prevent shifting, guaranteeing safe delivery.

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## SHIPMENTS

**I**F not otherwise advised, we will ship all stoves, etc., at owner's risk, thus saving our customers the difference between one and one-half times first-class and much lower rates of freight.

Our responsibility as shippers ceases on delivery of goods in good order to carrier and mailing receipt therefor to consignee, and the carrier alone is responsible to consignee for all damages sustained by breakage, shortage, or delay in transportation. Every assistance in our power will be cheerfully rendered to trace and recover lost goods and collect damages, but in no instance will the settlement be subject to the arrival, non-arrival or damage of goods, at their place of destination.

TO MAKE CLAIM, have breakage or damage accurately noted on paid freight bill by your local agent. Present this, together with original bill-of-lading, original invoice for the goods, and your claim, to the transportation company. If you desire to collect freight on repairs, then include original bill-of-lading and paid freight bill covering repair shipment.

If you do not wish to make claim yourself, forward the above-named papers to us, and we will present claim in your name, and will credit your account when settlement is made.

Claims must be made promptly to secure attention.

# "Warwick" Buffet Model

*All Cast Porcelain Enamel Range*

Everything You Have Always Wanted in a Coal Range



**BUFFET MODEL**  
Ivory with Crystalline Sun Tan  
French Plate

**I**N presenting the "WARWICK" Buffet Model, we do so with a feeling of pride in the knowledge that we are offering the housewife of today everything that is new in a Cooking Appliance. Smartly designed with its rounded corners and door frames and Bakelite Bar Door Handles the "WARWICK" is a range anyone will be proud to own and happy with its use... a perfect baker and cooker with the convenience and comfort of its many features and ease of cleaning. Finished in beautiful lustrous Crystalline Enamel, it comes optional in two color combinations... Ivory with Crystalline Sun Tan or Ivory with Crystalline Green. This smarter, finer AUTO Range has every desirable feature. Also offered in the conventional square style without reservoir compartment and tank.

**COOKING TOP** gives ample surface for every need. Is full polished, fitted with sliding type damper and is equipped standard with one removable Key-plate with two 8-inch covers and one solid French Plate hooked and heavily braced to prevent warping. Is also available optional with two removable Key-plates with four 8-inch covers and one solid French plate.

**FIRE BOX** is engineered to heat the range quickly with a minimum of fuel, and is heavily constructed... has three-piece sectional ventilated fire back with extension fire box for long length wood. Fitted with heavy Duplex Grates. Ash Door Panel conceals inner fire door and ash pan front.

**OVEN** is large and roomy, oven plates reinforced to prevent cracking.

**OVEN DOOR** is heavily insulated with Rock Wool, retaining heat in oven insuring uniform baking. Door is controlled by unique compression spring arrangement, operating on a rod through ash pit, easily adjusted for tension, entirely out of the heat zone back of range, assuring perfect oven door operation at all times.

**PROTECTOR PLATE** in top flue above oven door is all

cast iron and protects porcelain front against discoloring from heat, a feature not found on ranges within this price range.

**OVEN THERMOMETER** of latest type is standard equipment.

**RESERVOIR COMPARTMENT** is fitted with copper tank having a capacity of 7 gallons. Spacious cover permits easy access for removing water.

**UTILITY COMPARTMENT** — When range is ordered without reservoir tank this compartment is equipped with a shelf and becomes a handy storage compartment for cooking utensils.

**KITCHEN HEATER**—By raising the reservoir cover a circulating heater is provided. Cold air is drawn from the floor through the openings in utility compartment bottom, the heated air circulating out the top throughout the entire room.

**WATER FRONT** — "L" type furnished or when specified can be equipped for  $\frac{3}{4}$ -inch return coil heater, generally used where wood is the principal fuel.

**HIGH SHELF** is well proportioned and sturdily built. The cast iron center ornament adding to its pleasing appearance.

## SPECIFICATIONS

### With High Shelf and French Plate

#### Ivory with Crystalline Sun Tan—Polished Top

##### **BUFFET MODEL**

###### With Utility Compartment Without Reservoir

No.	Oven	Top	Cooking Holes	Height to Top	Weight
82-18 E	18x18x11½ in.	44x25 in.	Two 8-in.	31½ in.	490 lbs.
82-18 F	18x18x11½ in.	44x25 in.	Two 8-in.	31½ in.	495 lbs.

##### **CONVENTIONAL MODEL**

###### Without Reservoir Only

82-28 E	18x18x11½ in.	39x25 in.	Two 8-in.	31½ in.	435 lbs.
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#### Ivory with Crystalline Green—Polished Top

##### **BUFFET MODEL**

###### With Utility Compartment Without Reservoir

82-18 G	18x18x11½ in.	44x25 in.	Two 8-in.	31½ in.	490 lbs.
82-18 H	18x18x11½ in.	44x25 in.	Two 8-in.	31½ in.	495 lbs.

##### **CONVENTIONAL MODEL**

###### Without Reservoir Only

82-28 G	18x18x11½ in.	39x25 in.	Two 8-in.	31½ in.	435 lbs.
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**CONVENTIONAL MODEL**  
Ivory with Crystalline Green French Plate

# “ARCADIA” BUFFET MODEL

## Cast Porcelain Enamel Range

*For Coal or Wood*

*Advanced Style for Today's Kitchen*



Ivory With Crystalline Sun-Tan French Plate

**B**EING ever mindful of the present day mode in cooking appliances, and believing a new market can be reached by AUTO dealers in offering a Buffet Model range at low cost, we now present the “ARCADIA” Cast Range. This modern range, smartly designed, with its swelled door panels, is available in two most pleasing color combinations — Ivory with Crystalline Sun Tan or Ivory with Crystalline Green. Having every desirable feature of utility and convenience as our larger models, it is a perfect baker and cooker, and of a quality that will give many years of pleasing service. Its many features of construction are outlined below.

TOP is full polished, fitted with sliding type damper and is offered optional in two styles, either three removable key-plates with six 8-inch covers or one key-plate with two 8-inch covers and two solid French plates, heavily ribbed and braced to prevent warping.

FIREBOX of ample capacity, is heavily constructed, has two-piece sectional fire-back, heavy duplex grates and extension box for wood. Ash door panel conceals inner fire door and ash pan front.

OVEN is large and roomy, oven plates reinforced to prevent cracking.

OVEN DOOR is heavily insulated with rock wool, retaining heat in oven insuring uniform baking. Door is controlled by unique compression spring arrangement, operating on a rod through ashpit, easily adjusted for tension, entirely out of the heat zone back of range, assuring perfect oven door operation at all times.

OVEN THERMOMETER of latest type furnished.

RESERVOIR COMPARTMENT is fitted with copper tank having a capacity of 7 gallons. Spacious cover permits easy access for removing water.

UTILITY COMPARTMENT— When range is ordered without reservoir tank this compartment is equipped with a shelf and becomes a handy food warmer or cooking utensil compartment.

KITCHEN HEATER — By raising the reservoir cover a circulating heater is provided. Cold air is drawn from the floor through the openings in utility compartment bottom, the heated air circulating out the top throughout the entire room.

WATER FRONT — “L” type furnished or when specified can be equipped for  $\frac{3}{4}$ -in. return coil heater, generally used where wood is the principal fuel.

HIGH SHELF of artistic design, well proportioned and sturdily built.

### SPECIFICATIONS

#### WITH HIGH SHELF AND FRENCH PLATE Ivory With Crystalline Sun Tan—Polished Top

##### With Utility Compartment Without Reservoir

No.	Oven	Top	Cooking Holes	Height to Top	Weight
28-18 E	18x17x11½ in.	23x41½ in.	2-8 in. or 6-8 in.	30½ in.	400 lbs.

##### With Reservoir

No.	Oven	Top	Cooking Holes	Height to Top	Weight
28-18 F	18x17x11½ in.	23x41½ in.	2-8 in. or 6-8 in.	30½ in.	405 lbs.

#### Ivory With Crystalline Green—Polished Top With Utility Compartment Without Reservoir

No.	Oven	Top	Cooking Holes	Height to Top	Weight
28-18 G	18x17x11½ in.	23x41½ in.	2-8 in. or 6-8 in.	30½ in.	400 lbs.

##### With Reservoir

No.	Oven	Top	Cooking Holes	Height to Top	Weight
28-18 H	18x17x11½ in.	23x41½ in.	2-8 in. or 6-8 in.	30½ in.	405 lbs.

# NEW GENERAL

## Cast Porcelain Enamel Range

*For Coal or Wood—Duplex Grates*

*A New Finish and Trim for a Popular Model*



MODEL 81-80 B  
Ivory with Crystalline Sun Tan

### SPECIFICATIONS

#### WITH HIGH CLOSET

##### Ivory with Crystalline Sun Tan—Polished Top

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
81-80 A	Sq.	18x17x11½ in.	24x39 in.	6-8 in.	31½ in.	435 lbs.
81-80 B	Res.	18x17x11½ in.	24x46 in.	6-8 in.	31½ in.	470 lbs.

##### Ivory with Crystalline Green—Polished Top

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
81-80 C	Sq.	18x17x11½ in.	24x39 in.	6-8 in.	31½ in.	435 lbs.
81-80 D	Res.	18x17x11½ in.	24x46 in.	6-8 in.	31½ in.	470 lbs.

#### WITH HIGH SHELF

##### Ivory with Crystalline Sun Tan—Polished Top

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
81-80 E	Sq.	18x17x11½ in.	24x39 in.	6-8 in.	31½ in.	400 lbs.
81-80 F	Res.	18x17x11½ in.	24x46 in.	6-8 in.	31½ in.	435 lbs.

##### Ivory with Crystalline Green—Polished Top

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
81-80 G	Sq.	18x17x11½ in.	24x39 in.	6-8 in.	31½ in.	400 lbs.
81-80 H	Res.	18x17x11½ in.	24x46 in.	6-8 in.	31½ in.	435 lbs.

**I**N RESPONSE to the popular demand for the beauty of Crystalline finishes, we now offer this modern all cast iron range in an advanced pattern, beautifully finished in Ivory porcelain enamel, trimmed in beautiful Crystalline, in color combinations that please you most—Ivory with Crystalline Sun Tan or Ivory with Crystalline Green. Crystalline is the latest development of the enameler's art that has made possible a two-tone finish of outstanding beauty, easy to clean, a pleasure to use, and above all, durably constructed. Smooth, heavy, durable castings are used throughout. Flues of ample capacity afford perfect baking and cooking.

TOP is full polished, fitted with sliding type damper and is offered optional in two styles, either three removable key-plates with six 8" covers or one key-plate with two 8" covers and two solid French plates, heavily ribbed and braced to prevent warping, at slight additional cost.

FIREBOX is heavily constructed, has three piece sectional fireback, with extension box for wood. Fitted with heavy duplex grates.

Ash door panel conceals inner drop fire door and ash pan front.

OVEN is large and roomy, oven plates reinforced to prevent cracking. Door hinges are spring balanced and concealed from view.

PROTECTOR PLATE in top flue above oven door

is of cast iron and protects porcelain enamel front against discoloring from heat, a feature not found on ranges within this price range.

THERMOMETER of latest type furnished.

RESERVOIR is detachable, contact type; has copper tank, is encased and has a capacity of 7 gallons.

Arranged for L Water Front, or when specified, can be furnished for ¼" return coil heater, generally used where wood is the principal fuel.

HIGH CLOSET is of rigid construction, doors having concealed hinges, supported by balancing rods to prevent breakage.

HIGH SHELF of artistic design, well proportioned and sturdily built.



MODEL 81-80 G  
Ivory with Crystalline Green

# HOSTESS Cast Porcelain Enamel Range

*For Coal or Wood*

*Modern Beauty and Utility at Low Cost*



MODEL 188 B  
Ivory with Crystalline Sun Tan Trim

## SPECIFICATIONS

### WITH HIGH CLOSET

#### Ivory with Crystalline Sun Tan Trim—Polished Top

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
188 A	Sq.	18x17x11½ in.	23x36 in.	6-8 in.	30½ in.	370 lbs.
188 B	Res.	18x17x11½ in.	23x43 in.	6-8 in.	30½ in.	400 lbs.

#### Ivory with Crystalline Green Trim—Polished Top

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
188 C	Sq.	18x17x11½ in.	23x36 in.	6-8 in.	30½ in.	370 lbs.
188 D	Res.	18x17x11½ in.	23x43 in.	6-8 in.	30½ in.	400 lbs.

### WITH HIGH SHELF

#### Ivory with Crystalline Sun Tan Trim—Polished Top

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
188 E	Sq.	18x17x11½ in.	23x36 in.	6-8 in.	30½ in.	345 lbs.
188 F	Res.	18x17x11½ in.	23x43 in.	6-8 in.	30½ in.	375 lbs.

#### Ivory with Crystalline Green Trim—Polished Top

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
188 G	Sq.	18x17x11½ in.	23x36 in.	6-8 in.	30½ in.	345 lbs.
188 H	Res.	18x17x11½ in.	23x43 in.	6-8 in.	30½ in.	375 lbs.

TO open new markets for Auto dealers we now present the Hostess Cast Porcelain Enamel Range. Outstanding in beauty with its swelled door panels and pleasing design, it is available in two color combinations—Ivory with Crystalline Sun Tan Trim or Ivory with Crystalline Green Trim. Lower in cost than our other cast iron range models, it fills a very definite want. While low in cost, its many features of construction outlined below indicate its high quality. The same high quality grey iron castings and careful fitting as used on other models are used throughout. Flues are large, affording perfect baking and cooking.

TOP is full polished, fitted with sliding type damper and is offered optional in two styles, either three removable key-plates with six 8" covers or one key-plate with two 8" covers and two solid French plates, heavily ribbed and braced to prevent warping.

FIREBOX of ample capacity, is heavily constructed, has two piece sectional fire-back, heavy duplex grates and extension box for wood. Ash door panel conceals inner fire door and ash pan front.

OVEN is large and roomy, oven plates reinforced to prevent cracking.

OVEN DOOR is controlled by a unique compression spring arrangement, operating on a rod through ashpit, easily adjusted for

tension, entirely out of the heat zone back of range, assuring perfect oven door operation at all times.

THERMOMETER of latest type furnished.

RESERVOIR is detachable, contact type; has copper tank, is encased and has a capacity of 6 gallons.

Arranged for L Water Front, or when specified, can be furnished for  $\frac{3}{4}$ " return coil heater, generally used where wood is the principal fuel.

HIGH CLOSET is of rigid construction, doors having concealed hinges, supported by balancing rods to prevent breakage.

HIGH SHELF of artistic design, well proportioned and sturdily built.



MODEL 188 G  
Ivory with Crystalline Green Trim with French Plate

# NEW AVONDALE

## Porcelain Enamel Steel Range

*For Coal or Wood—Duplex Grates*

*Crystalline Finish—Sparkling Beauty for the Kitchen*



MODEL P88-18 B

### SPECIFICATIONS

#### WITH HIGH CLOSET

##### Ivory with Crystalline Sun Tan Trim—Polished Top

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
P88-18 A	Sq.	18x18x12 in.	23x37½ in.	6-8 in.	32 in.	315 lbs.
P88-18 B	Res.	18x18x12 in.	23x43 in.	6-8 in.	32 in.	340 lbs.

##### Ivory with Crystalline Green Trim—Polished Top

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
P88-18 C	Sq.	18x18x12 in.	23x37½ in.	6-8 in.	32 in.	315 lbs.
P88-18 D	Res.	18x18x12 in.	23x43 in.	6-8 in.	32 in.	340 lbs.

#### WITH HIGH SHELF

##### Ivory with Crystalline Sun Tan Trim—Polished Top

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
P88-18 E	Sq.	18x18x12 in.	23x37½ in.	6-8 in.	32 in.	300 lbs.
P88-18 F	Res.	18x18x12 in.	23x43 in.	6-8 in.	32 in.	325 lbs.

##### Ivory with Crystalline Green Trim—Polished Top

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
P88-18 G	Sq.	18x18x12 in.	23x37½ in.	6-8 in.	32 in.	300 lbs.
P88-18 H	Res.	18x18x12 in.	23x43 in.	6-8 in.	32 in.	325 lbs.

**I**N response to consumer demand for the popular Crystalline finish, the new AVONDALE is now offered in the pleasing color combinations of Ivory with Crystalline Sun Tan or Ivory with Crystalline Green. As a touch of added beauty, black bakelite bar handles are used. Never before has such sparkling beauty and high quality in a steel range been available within the price range of the new AVONDALE. The features of construction outlined below indicate its outstanding value.

BODY is made of No. 20 gauge Armco iron double constructed, asbestos lined throughout. Flues extra large—a perfect cooker and baker.

OVEN is large and roomy, made of No. 18 gauge oven steel, securely braced at bottom with cast iron channel bars to prevent warping.

TOP is full polished and is offered optional in two styles, either three removable key-plates with six 8 inch covers, or one key-plate with two 8 inch covers and two solid French Plates, heavily ribbed and braced to prevent warping.

FIREBOX is extra large, particularly adapted for wood burning, has three piece fireback ventilated for long life, with extension box for long length wood and heavy

duplex grates. Ash door panel conceals inner drop fire door and ash pan front.

THERMOMETER of latest type furnished.

RESERVOIR has galvanized iron tank, is encased and has a capacity of 6 gallons. Copper tank can be furnished at additional cost, when specified.

WATER HEATER, arranged for L water front, or when specified, can be furnished for  $\frac{3}{4}$  inch recessed return coil heater, generally used where wood is the principal fuel.

HIGH CLOSET is of rigid construction, doors having concealed hinges, supported by balancing rods to prevent breakage.

HIGH SHELF of artistic design, well proportioned and sturdily built.



MODEL P88-18 G  
With French Plate

# BEACON

## Porcelain Enamel Steel Range

*For Coal or Wood—Duplex Grates*

*Modern Beauty at a Cost Within Reach of the Housewife*



MODEL P17-68 B

### SPECIFICATIONS

#### WITH HIGH CLOSET

No.	Style	Oven	Top	Cooking Holes	Height to Cooking Top	Weight
P17-68 A	Sq.	17x18x11 in.	21½x34½ in.	6-8 in.	31 in.	265 lbs.
P17-68 B	Res.	17x18x11 in.	21½x39½ in.	6-8 in.	31 in.	290 lbs.

#### WITH HIGH SHELF

No.	Style	Oven	Top	Cooking Holes	Height to Cooking Top	Weight
P17-68 C	Sq.	17x18x11 in.	21½x34½ in.	6-8 in.	31 in.	245 lbs.
P17-68 D	Res.	17x18x11 in.	21½x39½ in.	6-8 in.	31 in.	270 lbs.

**I**N response to a very definite demand for a full porcelain enamel six-hole coal and wood range to be offered the housewife at a cost within her reach, we present this advanced pattern, beautifully finished in Ivory with Green Trim. Outstanding in value, of ample capacity to meet average family needs, the BEACON will find ready consumer acceptance.

BODY is made of No. 20 gauge Armco Iron, double constructed throughout, asbestos lined; flues extra large—a perfect baker and cooker.

OVEN is roomy, made of No. 20 gauge oven steel, securely braced at bottom with cast iron channel bars to prevent warping. Door is spring balanced.

TOP is full polished and is offered optional in two styles; one piece, fitted with T center with ample room for contraction and expansion, having six 8-inch covers or when specified, at additional cost, with two 8-inch covers and two solid French plates ribbed and braced to prevent warping.

FIREBOX is large and roomy, with extension

box for long length wood, fitted with one piece fireback and duplex grates for coal or wood. Ash door panel conceals inner drop fire door and ash pan front.

THERMOMETER of latest type furnished.

RESERVOIR is encased, fitted with galvanized tank and has a capacity of 5 gallons.

WATER HEATER—½ inch return coil type which fits into recesses of front grate and fireback without obstructing the firebox.

HIGH CLOSET is of rigid construction, doors having concealed hinges, supported by balancing rods to prevent breakage.

HIGH SHELF of artistic design, well proportioned and sturdy built.



MODEL P17-68 C

# COMET

## Steel Range

*Duplex Grates—For Coal or Wood*

*A Range That Makes the Kitchen Brighter*



MODEL P168A COMET

DESIGNED to the latest style for small family needs, the COMET adds brightness to the kitchen. Is full porcelain enamel finish in the beautiful color combination of Ivory with Green Trim.

BODY is made of No. 22 gauge steel double constructed, asbestos lined; flues are large—a perfect baker and cooker.

OVEN made in one piece of No. 20 gauge oven steel. Door hinges are spring balanced.

THERMOMETER of latest type can be furnished when specified, at additional cost.

TOP is spacious, made in four sections, securely mounted, with ample room for expansion and is full polished.

FIREBOX extra large and roomy, fitted with one-piece fireback and duplex grates for coal or wood.

ASH DOOR PANEL conceals inner fire door and ash door.

RESERVOIR is encased and has a heavy, galvanized iron tank, capacity 5 gallons. WATER HEATER,  $\frac{1}{2}$ -inch return coil type, which fits into recesses of fireback and front grate without obstructing the firebox.

HIGH CLOSET is rigidly constructed, having drop doors supported by balancing rods to prevent breakage.

### Specifications

#### WITH HIGH CLOSET

Ivory with Green Trim—Polished Top						
No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
P168A	Sq.	16x18x10 in.	21 $\frac{1}{2}$ x33 $\frac{1}{2}$ in.	4-8 in.	29 $\frac{1}{2}$ in.	230 lbs.
P168B	Res.	16x18x10 in.	21 $\frac{1}{2}$ x38 $\frac{1}{2}$ in.	4-8 in.	29 $\frac{1}{2}$ in.	255 lbs.

#### WITH HIGH SHELF

Ivory with Green Trim—Polished Top						
No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
P168C	Sq.	16x18x10 in.	21 $\frac{1}{2}$ x33 $\frac{1}{2}$ in.	4-8 in.	29 $\frac{1}{2}$ in.	215 lbs.
P168D	Res.	16x18x10 in.	21 $\frac{1}{2}$ x38 $\frac{1}{2}$ in.	4-8 in.	29 $\frac{1}{2}$ in.	240 lbs.

# JEWEL

## Porcelain Enamel Steel Range

*Flat Grate—For Coal or Wood*

*For Small Family Needs*

JUST the range where a full porcelain enamel finish is wanted at lowest possible cost, the JEWEL was designed at the request of AUTO dealers in certain territories and fills a definite need in those communities. Is available in the popular color combination of Ivory with Green Trim.

BODY is double constructed, asbestos lined, No. 22 gauge Armco Iron used throughout. Flues are roomy—a splendid baker and cooker.

OVEN is of No. 20 gauge oven steel, made in one piece. Door is spring balanced.

THERMOMETER is furnished optional, at additional cost.

TOP is of ample size, made in four sections, mounted with ample room for expansion and is full polished.

FIREBOX is roomy, fitted with dumping grate and one-piece fireback, front grate and end linings.

RESERVOIR is encased and has copper-bearing rust-resisting galvanized iron tank. Capacity 5 gallons.

WATER HEATER— $\frac{1}{2}$ -inch return coil type which fits into recesses of fireback and front grate without obstructing the firebox.

HIGH CLOSET is substantially constructed, fitted with one-piece drop door.



MODEL B814A JEWEL

### Specifications

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
B814A	Sq.	14x18x10 in.	21 $\frac{1}{2}$ x30 $\frac{1}{2}$ in.	4-8 in.	29 $\frac{1}{2}$ in.	200 lbs.
B814B	Res.	14x18x10 in.	21 $\frac{1}{2}$ x35 $\frac{1}{2}$ in.	4-8 in.	29 $\frac{1}{2}$ in.	220 lbs.

# “TUSCAN” BUFFET MODEL

## Semi-Porcelain Enamel Cast Range

*For Coal or Wood*

*Utility and Color in the Modern Trend*



**MODEL 28-18H**  
With French Plate—Semi-Porcelain Enamel

**O**F THE same high quality and possessing the same features of utility and convenience as our “ARCADIA” model, the “TUSCAN” is offered to meet the demand for an up-to-the-minute cooking appliance at lower cost. It is available in Ivory and Green Trim with enamel parts as illustrated, or plain finish with white porcelain enamel panels. Note features of construction listed below.

**TOP** fitted with sliding type damper and is offered optional in two styles, either three removable key-plates with six 8" covers or one key-plate with two 8" covers and two solid French plates, heavily ribbed and braced to prevent warping.

**FIREBOX** of ample capacity, is heavily constructed, has two-piece sectional fireback, heavy duplex grates and extension box for wood. Ash door panel conceals inner fire door and ash pan front.

**OVEN** is large and roomy, oven plates reinforced to prevent cracking.

**OVEN DOOR** is heavily insulated with Rock Wool, retaining heat in oven insuring uniform baking. Door is controlled by unique compression spring arrangement, operating on a rod through ashpit, easily adjusted for tension, entirely out of the heat zone back of range, assuring perfect oven door operation at all times.

**OVEN THERMOMETER** of latest type furnished.

**RESERVOIR COMPARTMENT** is fitted with galvanized tank having a capacity of 7 gallons. Spacious cover permits easy access for removing water.

**UTILITY COMPARTMENT** — When range is ordered without reservoir this compartment is equipped with a shelf and becomes a handy food warmer or cooking utensil compartment.

**KITCHEN HEATER** — By raising the reservoir cover a circulating heater is provided. Cold air is drawn from the floor through the openings in utility compartment bottom, the heated air circulating out the top throughout the entire room.

**WATER FRONT** — Arranged for L-Water Front, or when specified, can be furnished for  $\frac{3}{4}$ " return coil heater, generally used where wood is the principal fuel.

**HIGH SHELF** of artistic design, well proportioned and sturdily built.

### SPECIFICATIONS

#### WITH HIGH SHELF AND FRENCH PLATE

Semi-Porcelain Enamel Finish

Ivory and Crystalline Green Porcelain Enamel Trim as illustrated—Black Top

##### With Utility Compartment

No.	Oven	Top	Cooking Holes	Height to Top	Weight
28-18 G	18x17x11½ in.	23x41½ in.	2-8 in. or 6-8 in.	30½ in.	395 lbs.

##### With Reservoir

No.	Oven	Top	Cooking Holes	Height to Top	Weight
28-18 H	18x17x11½ in.	23x41½ in.	2-8 in. or 6-8 in.	30½ in.	400 lbs.

##### PLAIN FINISH

White Porcelain Enamel Parts as illustrated—Black Top

##### With Utility Compartment

No.	Oven	Top	Cooking Holes	Height to Top	Weight
28-18 C	18x17x11½ in.	23x41½ in.	2-8 in. or 6-8 in.	30½ in.	390 lbs.

##### With Reservoir

No.	Oven	Top	Cooking Holes	Height to Top	Weight
28-18 D	18x17x11½ in.	23x41½ in.	2-8 in. or 6-8 in.	30½ in.	395 lbs.



**MODEL 28-18D**  
With French Plate—Plain Finish with White Porcelain Enamel Panels

# SAVOY

## Cast Range

*For Coal or Wood*

*A touch of colorful beauty for the housewife*



**MODEL 188 F**  
Semi-Porcelain Enamel

**W**HERE utility in a cast range is most wanted, yet with a touch of color for the kitchen, we offer the Savoy in an Ivory and Crystalline Green Trim with enamel parts as illustrated. Available also in plain finish with white porcelain enamel panels as illustrated. Of the same high quality as our Hostess model, the Savoy meets very ready consumer acceptance.

TOP fitted with sliding type damper and is offered optional in two styles, either three removable key-plates with six 8" covers or one key-plate with two 8" covers and two solid French plates, heavily ribbed and braced to prevent warping.

FIREBOX of ample capacity, is heavily constructed, has two piece sectional fireback, heavy duplex grates and extension box for wood. Ash door panel conceals inner fire door and ash pan front.

OVEN is large and roomy, oven plates reinforced to prevent cracking.

OVEN DOOR is controlled by a unique compression spring arrangement, operating on a rod through ashpit, easily adjusted for tension, entirely out of the heat

zone back of range, assuring perfect oven door operation at all times.

THERMOMETER of latest type furnished.

RESERVOIR is detachable, contact type; has galvanized tank, is encased and has a capacity of 6 gallons. Copper tank can be furnished when specified, at additional cost.

Arranged for L Water Front, or when specified, can be furnished for  $\frac{3}{4}$ " return coil heater, generally used where wood is the principal fuel.

HIGH CLOSET is of rigid construction, doors having concealed hinges, supported by balancing rods to prevent breakage.

HIGH SHELF of artistic design, well proportioned and sturdily built.

### SPECIFICATIONS

#### SEMI-PORCELAIN ENAMEL FINISH

Ivory and Crystalline Green Porcelain Enamel Parts as illustrated  
Black Top

#### WITH HIGH CLOSET

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
188 E	Sq.	18x17x11½ in.	23x36 in.	6-8 in.	30½ in.	340 lbs.
188 F	Res.	18x17x11½ in.	23x43 in.	6-8 in.	30½ in.	375 lbs.

#### WITH HIGH SHELF

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
188 G	Sq.	18x17x11½ in.	23x36 in.	6-8 in.	30½ in.	315 lbs.
188 H	Res.	18x17x11½ in.	23x43 in.	6-8 in.	30½ in.	350 lbs.

#### PLAIN FINISH

White Porcelain Enamel Parts as illustrated—Black Top

#### WITH HIGH CLOSET

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
188 A	Sq.	18x17x11½ in.	23x36 in.	6-8 in.	30½ in.	335 lbs.
188 B	Res.	18x17x11½ in.	23x43 in.	6-8 in.	30½ in.	370 lbs.

#### WITH HIGH SHELF

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
188 C	Sq.	18x17x11½ in.	23x36 in.	6-8 in.	30½ in.	310 lbs.
188 D	Res.	18x17x11½ in.	23x43 in.	6-8 in.	30½ in.	345 lbs.



**MODEL 188 A**  
Plain Finish with White Porcelain Enamel Panels

# OXFORD

## Semi-Porcelain Enamel Steel Range

*For Coal or Wood—Duplex Grates*

*Colorful Beauty and Utility at Low Cost*



MODEL 88-18 B

**A** TOUCH of colorful beauty for the housewife at a cost lower than the full porcelain enamel finish, the OXFORD in a semi-porcelain enamel trim of Ivory and Green, as illustrated, is offered. Advanced in design, built to the high standards of "AUTO" range construction, the OXFORD is outstanding in value, cooking and baking efficiency.

BODY is made of No. 20 gauge Keystone copper-bearing rust-resisting blue steel electrically welded, double constructed, asbestos lined throughout. Flues extra large for quick heating.

OVEN is large and roomy, made of one piece No. 18 gauge oven steel, securely braced at bottom with cast iron channel bars to prevent warping. Door is spring balanced.

TOP is spacious and is offered optional in two styles, either three removable key-plates with six 8-inch covers or one key-plate with two 8-inch covers and two solid French Plates, heavily ribbed and braced to prevent warping. Polished Top furnished when specified, at additional cost.

FIREBOX is extra large, particularly adapted for wood burning, has three piece fireback, ventilated for long life, with extension box for long length wood and heavy duplex grates. Ash door panel conceals inner drop fire door and ash pan front.

THERMOMETER of latest type furnished.

RESERVOIR has galvanized tank, is encased and has a capacity of 6 gallons. Copper tank can be furnished when specified, at additional cost.

WATER HEATER, arranged for L water front, or when specified, can be furnished for  $\frac{3}{4}$  inch recessed return coil heater generally used where wood is the principal fuel.

### SPECIFICATIONS

#### WITH HIGH CLOSET

Ivory and Green Porcelain Enamel Parts, as illustrated—Black Top

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
88-18 A	Sq.	18x18x12 in.	23x37½ in.	6-8 in.	32 in.	310 lbs.
88-18 B	Res.	18x18x12 in.	23x43 in.	6-8 in.	32 in.	335 lbs.

#### WITH HIGH SHELF

Ivory and Green Porcelain Enamel Parts, as illustrated—Black Top

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
88-18 C	Sq.	18x18x12 in.	23x37½ in.	6-8 in.	32 in.	295 lbs.
88-18 D	Res.	18x18x12 in.	23x43 in.	6-8 in.	32 in.	320 lbs.



MODEL 88-18C

# SIGNAL STEEL RANGE

*Duplex Grates—For Coal or Wood*

*Utility with a Touch of Color for the Kitchen*



MODEL P17-68 A  
Semi-Porcelain Enamel

**J**UST the range where utility at low cost is most wanted, with a touch of color to brighten the kitchen. Cooks and bakes quickly with a minimum of fuel and is available in two finishes—semi-porcelain enamel Ivory with Green Trim, as illustrated, or plain trim with white porcelain enamel door panels, as illustrated. Never before have we offered more dollar for dollar value.

**BODY** is made of No. 20 gauge Keystone copper-bearing rust-resisting blue steel, electrically welded, double constructed throughout, asbestos lined. Flues are large—an excellent cooker and baker.

**OVEN** is roomy, made of one piece No. 20 gauge oven steel, securely braced at bottom with cast iron channel bars to prevent warping. Door is spring balanced.

**TOP** is spacious and is offered optional in two styles; one piece, fitted with T center with ample room for contraction and expansion, having six 8-inch covers or when specified, at additional cost, with two 8-inch covers and two solid French Plates, rubbed and braced to prevent warping. Polished top furnished, when specified, at additional cost.

**FIREBOX** is large and roomy, with extension box for long length wood, fitted with one-piece fireback and duplex grates for coal or wood. Ash door panel conceals inner drop fire door and ash pan front.

**THERMOMETER** of latest type can be furnished, when specified, at additional cost.

**RESERVOIR** is encased, fitted with galvanized tank and has a capacity of 5 gallons.

**WATER HEATER**— $\frac{1}{2}$  inch return coil type which fits into recesses of front grate and fireback without obstructing the firebox.

**HIGH CLOSET** is of rigid construction, doors having concealed hinges, supported by balancing rods to prevent breakage.

**HIGH SHELF** of artistic design, well proportioned and sturdily built.

## SPECIFICATIONS

### SEMI-PORCELAIN ENAMEL FINISH

Ivory and Green Porcelain Enamel Parts as illustrated—Black Top

#### WITH HIGH CLOSET

No.	Style	Oven	Top	Cooking Holes	Height to Cooking Top	Weight
P17-68 A	Sq.	17x18x11 in.	21 $\frac{1}{2}$ x34 $\frac{1}{2}$ in.	6-8 in.	31 in.	255 lbs.
P17-68 B	Res.	17x18x11 in.	21 $\frac{1}{2}$ x39 $\frac{1}{2}$ in.	6-8 in.	31 in.	280 lbs.

#### WITH HIGH SHELF

No.	Style	Oven	Top	Cooking Holes	Height to Cooking Top	Weight
P17-68 C	Sq.	17x18x11 in.	21 $\frac{1}{2}$ x34 $\frac{1}{2}$ in.	6-8 in.	31 in.	235 lbs.
P17-68 D	Res.	17x18x11 in.	21 $\frac{1}{2}$ x39 $\frac{1}{2}$ in.	6-8 in.	31 in.	260 lbs.

### PLAIN FINISH

White Porcelain Enamel Parts as illustrated—Black Top

#### WITH HIGH CLOSET

No.	Style	Oven	Top	Cooking Holes	Height to Cooking Top	Weight
P17-68 E	Sq.	17x18x11 in.	21 $\frac{1}{2}$ x34 $\frac{1}{2}$ in.	6-8 in.	31 in.	255 lbs.
P17-68 F	Res.	17x18x11 in.	21 $\frac{1}{2}$ x39 $\frac{1}{2}$ in.	6-8 in.	31 in.	280 lbs.

#### WITH HIGH SHELF

No.	Style	Oven	Top	Cooking Holes	Height to Cooking Top	Weight
P17-68 G	Sq.	17x18x11 in.	21 $\frac{1}{2}$ x34 $\frac{1}{2}$ in.	6-8 in.	31 in.	235 lbs.
P17-68 H	Res.	17x18x11 in.	21 $\frac{1}{2}$ x39 $\frac{1}{2}$ in.	6-8 in.	31 in.	260 lbs.



MODEL P17-68-F  
White Porcelain Enamel Door Panels

# METEOR STEEL RANGE

## SEMI-PORCELAIN ENAMEL

*Duplex Grates—For Coal or Wood*

*A Small Family Range with a Touch of Color*



MODEL P168E  
Square and High Closet

**W**HERE utility is most wanted, yet color in the kitchen is desired, the Meteor semi-porcelain enamel range fills a very definite demand. Cooks and bakes quickly with a minimum of fuel, and is designed for small family needs. Porcelain enamel parts as illustrated.

BODY is made of No. 22 gauge steel, double constructed, asbestos lined; flues are large—perfect baker and cooker.

OVEN made in one piece of No. 20 gauge oven steel. Door hinges are spring balanced.

THERMOMETER of latest type can be furnished, when specified, at additional cost.

TOP is spacious, made in four sections, securely mounted with ample room for expansion. Polished top can be furnished when specified, at additional cost.

FIREBOX extra large and roomy, fitted with one-piece fire back and duplex grates for coal or wood. Ash door panel conceals inner fire door and ash door.

RESERVOIR is encased and has a heavy galvanized iron tank. Capacity 5 gallons.

WATER HEATER— $\frac{1}{2}$ -inch return coil type which fits into recesses of fire back and front grate without obstructing the firebox.

HIGH CLOSET is rigidly constructed, drop doors supported by balancing rods to prevent breakage.

### SPECIFICATIONS

Ivory and Green Porcelain Enamel Parts as Illustrated—Black Top

#### WITH HIGH CLOSET

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
P168E	Sq.	16x18x10 in.	21 $\frac{1}{2}$ x33 $\frac{1}{2}$ in.	4-8 in.	29 $\frac{1}{2}$ in.	220 lbs.
P168F	Res.	16x18x10 in.	21 $\frac{1}{2}$ x38 $\frac{1}{2}$ in.	4-8 in.	29 $\frac{1}{2}$ in.	245 lbs.

#### WITH HIGH SHELF

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
P168G	Sq.	16x18x10 in.	21 $\frac{1}{2}$ x33 $\frac{1}{2}$ in.	4-8 in.	29 $\frac{1}{2}$ in.	205 lbs.
P168H	Res.	16x18x10 in.	21 $\frac{1}{2}$ x38 $\frac{1}{2}$ in.	4-8 in.	29 $\frac{1}{2}$ in.	230 lbs.



MODEL P168G  
Square and High Shelf

# GEM STEEL RANGE

*Flat Grate—For Coal or Wood*

*A Small Family Range at Low Cost*



**MODEL E**  
Semi-Porcelain Enamel

**J**UST the range for small family needs, the GEM is offered in two finishes—  
Semi-Porcelain enamel Ivory and Green Trim, as illustrated, or Plain Finish with White Porcelain Oven Door Panel as shown.

**BODY** is electric welded, made of No. 22 gauge steel, reinforced at bottom with heavy band iron. Flues are large—a perfect baker and cooker.

**OVEN** made in one piece of No. 20 gauge oven steel. Equipped with bright wire oven rack.

**TOP** is spacious, made in four sections, securely mounted, with ample room for expansion. Polished top can be furnished when specified, at additional cost.

**FIREBOX** is correct in size, fitted with dumping grate and one piece fireback, front grate and end linings.

**RESERVOIR** is encased and has heavy galvanized iron tanks. Capacity 5 gallons.

**WATER HEATER**— $\frac{1}{2}$ -inch return coil type which fits into recesses of fireback and front grate without obstructing the firebox.

**HIGH CLOSET** is of blue steel, rigidly constructed, with drop door.

## SPECIFICATIONS

### WITH HIGH CLOSET

#### Semi-Porcelain Enamel—Black Top

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
B8-14E	Sq.	14x18x10 in.	21 $\frac{1}{2}$ x30 $\frac{1}{2}$ in.	4-8 in.	29 $\frac{1}{2}$ in.	185 lbs.
B8-16E	Sq.	16x18x10 in.	21 $\frac{1}{2}$ x32 $\frac{1}{2}$ in.	4-8 in.	29 $\frac{1}{2}$ in.	195 lbs.
B8-14F	Res.	14x18x10 in.	21 $\frac{1}{2}$ x35 $\frac{1}{2}$ in.	4-8 in.	29 $\frac{1}{2}$ in.	205 lbs.
B8-16F	Res.	16x18x10 in.	21 $\frac{1}{2}$ x37 $\frac{1}{2}$ in.	4-8 in.	29 $\frac{1}{2}$ in.	215 lbs.

#### Plain Finish with White Porcelain Enamel Oven Door Panel—Black Top

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
B8-14A	Sq.	14x18x10 in.	21 $\frac{1}{2}$ x30 $\frac{1}{2}$ in.	4-8 in.	29 $\frac{1}{2}$ in.	180 lbs.
B8-16A	Sq.	16x18x10 in.	21 $\frac{1}{2}$ x32 $\frac{1}{2}$ in.	4-8 in.	29 $\frac{1}{2}$ in.	190 lbs.
B8-14B	Res.	14x18x10 in.	21 $\frac{1}{2}$ x35 $\frac{1}{2}$ in.	4-8 in.	29 $\frac{1}{2}$ in.	200 lbs.
B8-16B	Res.	16x18x10 in.	21 $\frac{1}{2}$ x37 $\frac{1}{2}$ in.	4-8 in.	29 $\frac{1}{2}$ in.	210 lbs.



**MODEL A**  
White Porcelain Enamel Oven Door Panel

# CHARM AND NOBLE STEEL COOKS

*Flat Grate—For Coal or Wood*

*Cook and Bake Quicker with a Minimum of Fuel*



MODEL A—CHARM  
With Steel Base and Cast Legs

**P**RACTICAL steel cook stoves of pleasing design, the CHARM and NOBLE are designed to meet the popular demand for a cooking stove of ample capacity at a minimum of cost. CHARM comes on steel base with cast legs. NOBLE is especially built for use of sheep men, ranchers, overland travelers, etc., with heavy steel legs for rigid attachment to wagon or other conveyance. NOBLE is also available with cast iron legs. BODY is electric welded, of 22 gauge steel. OVEN made in one piece of 20 gauge oven steel. TOP made in four sections, securely mounted, with ample room for expansion. FIRE-BOX is fitted with dumping grate and one-piece fireback, front grate and end linings.



MODEL A—NOBLE  
With Steel Legs

## SPECIFICATIONS

### CHARM COOK

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
8-14A	Sq.	14x18x10"	21 1/2 x32 1/2"	4-8"	26 1/2"	130 lbs.
8-16A	Sq.	16x18x10"	21 1/2 x34 1/2"	4-8"	26 1/2"	140 lbs.
8-14B	Res.	14x18x10"	21 1/2 x35 1/2"	4-8"	26 1/2"	145 lbs.
8-16B	Res.	16x18x10"	21 1/2 x37 1/2"	4-8"	26 1/2"	155 lbs.



MODEL C—NOBLE  
With Cast Legs

### NOBLE RANCH

#### WITH STEEL LEGS

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
7-12A	Sq.	12x16x 9"	19 1/2 x24 1/2"	4-7"	26 1/2"	100 lbs.
8-14A	Sq.	14x18x10"	21 1/2 x27 1/2"	4-8"	26 1/2"	120 lbs.

#### WITH CAST LEGS

No.	Style	Oven	Top	Cooking Holes	Height to Top	Weight
7-12C	Sq.	12x16x 9"	19 1/2 x24 1/2"	4-7"	26 1/2"	105 lbs.
8-14C	Sq.	14x18x10"	21 1/2 x27 1/2"	4-8"	26 1/2"	125 lbs.

# TRIUMPH AND MAGNET CAST COOKS

*Duplex Grates—For Coal or Wood*

*Quality Cast Cook Stoves at Popular Prices*



MODEL A—TRIUMPH—SQUARE

**A** BEAUTIFUL Colonial pattern of all cast iron construction, economical in both cost and operation. TRIUMPH comes on high, all cast leg base, and has nickel trimmings, as illustrated, while the MAGNET comes with cast legs, without base and without nickel trimmings. TOP is made in four sections, allowing ample room for expansion; has loose centers and heavy

covers. OVEN large, high and roomy, with all oven plates reinforced to prevent cracking. FIRE-BOX is large with heavy one-piece linings and extension box for long length wood; fitted with duplex grates. Has convenient pouch feed and deep ash pit with ash pan. RESERVOIR has cast porcelain lined tank, nicely encased. Capacity 5 gallons.

## SPECIFICATIONS

### TRIUMPH

No.	Style	Cooking Holes	Oven	Top Surface	Height to Top	Weight
8-16A	Sq.	4-8 in.	16x17x10½ in.	22x33 in.	29 in.	215 lbs.
48-18A	Sq.	4-8 in.	18x18x11½ in.	23x35 in.	30 in.	240 lbs.
8-16B	Res.	4-8 in.	16x17x10½ in.	22x40 in.	29 in.	250 lbs.
48-18B	Res.	4-8 in.	18x18x11½ in.	23x42 in.	30 in.	275 lbs.

### MAGNET

No.	Style	Cooking Holes	Oven	Top Surface	Height to Top	Weight
8-16A	Sq.	4-8 in.	16x17x10½ in.	22x33 in.	29 in.	200 lbs.
48-18A	Sq.	4-8 in.	18x18x11½ in.	23x35 in.	30 in.	220 lbs.
8-16B	Res.	4-8 in.	16x17x10½ in.	22x40 in.	29 in.	235 lbs.
48-18B	Res.	4-8 in.	18x18x11½ in.	23x42 in.	30 in.	255 lbs.



MODEL A—MAGNET—SQUARE

## HANDY CAST COOK

*For Coal or Wood*



THE HANDY is an all cast cook, available, in two sizes, and guaranteed to give satisfaction for the purpose for which it was intended. It is made in the square style only, has roomy top, four covers, covers and centers being reinforced to prevent warping and cracking; has pouch feed, swing hearth plate, ash pan, flat dump grate, one-piece back wall, cast lined firebox, equipped with outside oven shelf and end shelf, two oven doors, wire oven rack, never-hot oven door and pouch feed door handles; an exceptionally good stove for the money.

714-1 Has Swing Pouch Door.

### SPECIFICATIONS

No.	Cooking Holes	Oven	Top Surface	Height to Top	Weight
714-1	4-7 in.	14x13½x 8½ in.	24 x21½ in.	24 in.	135 lbs.
816-1	4-8 in.	16x16 x10 in.	26½x24 in.	26½ in.	177 lbs.

## STAR CAST COOK

*For Coal or Wood*

THE STAR is an all cast cook, for wood, made in square style only; has roomy top, four covers, covers and centers braced to prevent warping and cracking. Large firebox basket grate, heavy fire back, end shelf, and outside oven shelf, three-flue construction, swing hearth cover pulls out for draft. Coal fixtures furnished extra. No ash pan furnished.

The STAR is a real honest-to-goodness cast cook at a price.



### SPECIFICATIONS

No.	Cooking Holes	Oven	Top Surface	Height to Top	Weight
714	4-7 in.	12½x11x8 in.	23¼x18 in.	24 in.	105 lbs.

# "Autocrat" De Luxe Table Top

*A Modern Gas Range With Every Desirable Feature*

Full Porcelain Enamel, in these smart color combinations . . . Ivory with Crystalline Sun Tan, Ivory with Crystalline Green or All White



MODEL E905FABD  
Right Hand Oven Only

## SPECIFICATIONS

Bake Oven, in. . . . .	16x18x14
Broiler Oven, in. . . . .	16x18x9
Top, in. . . . .	.20½x38½
Cooking Top, in. . . . .	.17½x17½
Height to Cooking Top, in. . . . .	36
Extreme Height with Lamp, in. . . . .	48
Extreme Height without Lamp, in. . . . .	41½
Utility Compartment, in. . . . .	.17x17x19
Floor space, in. . . . .	.20¼x39½
Pipe Collar, in. . . . .	4
Shipping Weight, lbs. . . . .	255

Ranges are equipped with the following when code letter appears in model number.

### Code Letter

- A—American Oven Heat Control.
- F—Improved Patrol Flash Automatic Lighter.
- B—Auto Drawer Broiler.
- D—Electric Lamp.

### Built to American Gas Association Specifications



Closed Cooking Top with Burner Bowls



Auto Drawer Broiler



Blue Ribbon Burner

Specify if wanted for Natural or Manufactured Gas and Color Combination

When ordering repair parts mention color combination and complete number of range as appearing on name plate. This information is necessary to answer correspondence and fill repair orders intelligently

# AUTOCRAT DE LUXE Table Top

Chrome Trim  
ON BASE  
OR LEGS

Full Porcelain Enamel, in these smart color combinations... Ivory with Crystalline Sun Tan, Ivory with Crystalline Green, All White or All White with Black Base



MODEL E906 FABD ON BASE (Illustrated)  
All White, with Black Base... Right-Hand Oven Only

Model E907 FABD same as Model E906 FABD except  
on Legs instead of on Base

WHILE your first impression of the new "AUTOCRAT" De Luxe Table Top Gas Range is one of outstanding beauty, real appreciation comes in the joy of new conveniences that provide greater comfort, greater efficiency and ease of operation. Check these advanced features of the new AUTOCRAT Gas Range.

BLUE RIBBON BURNERS with which this model is equipped provide highest possible burner efficiency. Decided economy in fuel is yours by reason of its wide range of flame variation. Spreads heat evenly any degree from simmering to giant burner capacity. The lowest simmering flame is just as clean and efficient as the highest flame attainable. The continuous slot construction makes it difficult to extinguish a low flame by reason of drafts. Blue Ribbon Burners are free from clogging caused by boiling over as are ordinary burners, with ports facing upwards. If, for any unusual reason the Blue Ribbon Burners should become clogged, cleaning is a simple matter, as it is possible to take a knife and in one operation clean the continuous port. This is in contrast to the drilled burner where each port must be cleaned individually.

CLOSED COOKING TOP with Burner Bowls concentrates the heat on the cooking vessel, thereby increasing efficiency. This one-piece cooking top and grids are Porcelain Enamel and are removable for ease in cleaning, a feature any housewife would not be without when once used. (See illustration.)

AUTO PULL-OUT BROILER is rust-proof and slides out easily where food can be placed in or taken out without danger of burning the hands or arms. The Broiler Pan is porcelain enamel and can be raised or lowered to the desired position. (See illustration.)

ELECTRIC LAMP supported on artistic cast iron standard, throws its rays over the entire top of range. Comes complete with plug and cord.

AMERICAN OVEN HEAT CONTROL—Latest type and is conveniently accessible for setting to the temperature desired. Automatically maintains oven at the desired heat insuring perfect baking results.

PATROL FLASH LIGHTER affords instant ignition for all top burners. Works automatically at the turn of the gas valve.

INSULATED OVENS—Baking and Broiler Ovens are rock wool insulated on top, back, sides and Oven Door forming an effective barrier to escaping heat. Saves gas and keeps the kitchen cool.

PORCELAIN ENAMEL LININGS. Baking and Broiler Ovens speckled porcelain enameled finish, rust-proof and easily cleaned.

UTILITY DRAWER is easily operated and is for the convenient storage of various cooking implements.

SPACIOUS UTILITY COMPARTMENT provides ample storage for large cooking utensils.

CAST IRON FRONT—Quarter round columns add to the smartness of design and afford a more rigid, stronger construction than where stamped steel fronts are used.

LEG BASE harmonizes with modern refrigerator design. Cast iron legs give rigid support.

## SPECIFICATIONS

### E906 FABD on Base E907 FABD on Legs

Bake Oven, in.	16x18x14
Broiler, Oven, in.	16x18x9
Top, in.	20½x38½
Cooking Top, in.	17½x17½
Height to Cooking Top E906, in.	35
Height to Cooking Top E907, in.	36
Extreme Height with Lamp, in.	48
Extreme Height without Lamp, in.	41¼
Utility Drawer, in.	6x17x18½
Utility Compartment, in.	12x17x19
Floor Space, in.	20¼x39½
Pipe Collar, in.	4
Shipping Weight E906, lbs.	250
Shipping Weight E907, lbs.	240

Ranges are equipped with the following when code letter appears in model number.

#### Code Letter

- A—American Oven Heat Control
- F—Improved Patrol Flash Automatic Lighter
- B—Auto Pull-Out Broiler
- D—Electric Lamp

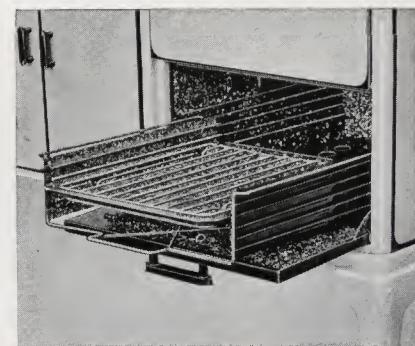
Built to American Gas Association  
Specifications

Specify if wanted for Natural or Manufactured Gas and Color Combination.

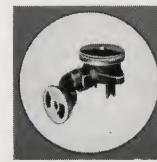
When ordering repair parts mention color combination and complete number of range as appearing on name plate. This information is necessary to answer correspondence and fill repair orders intelligently



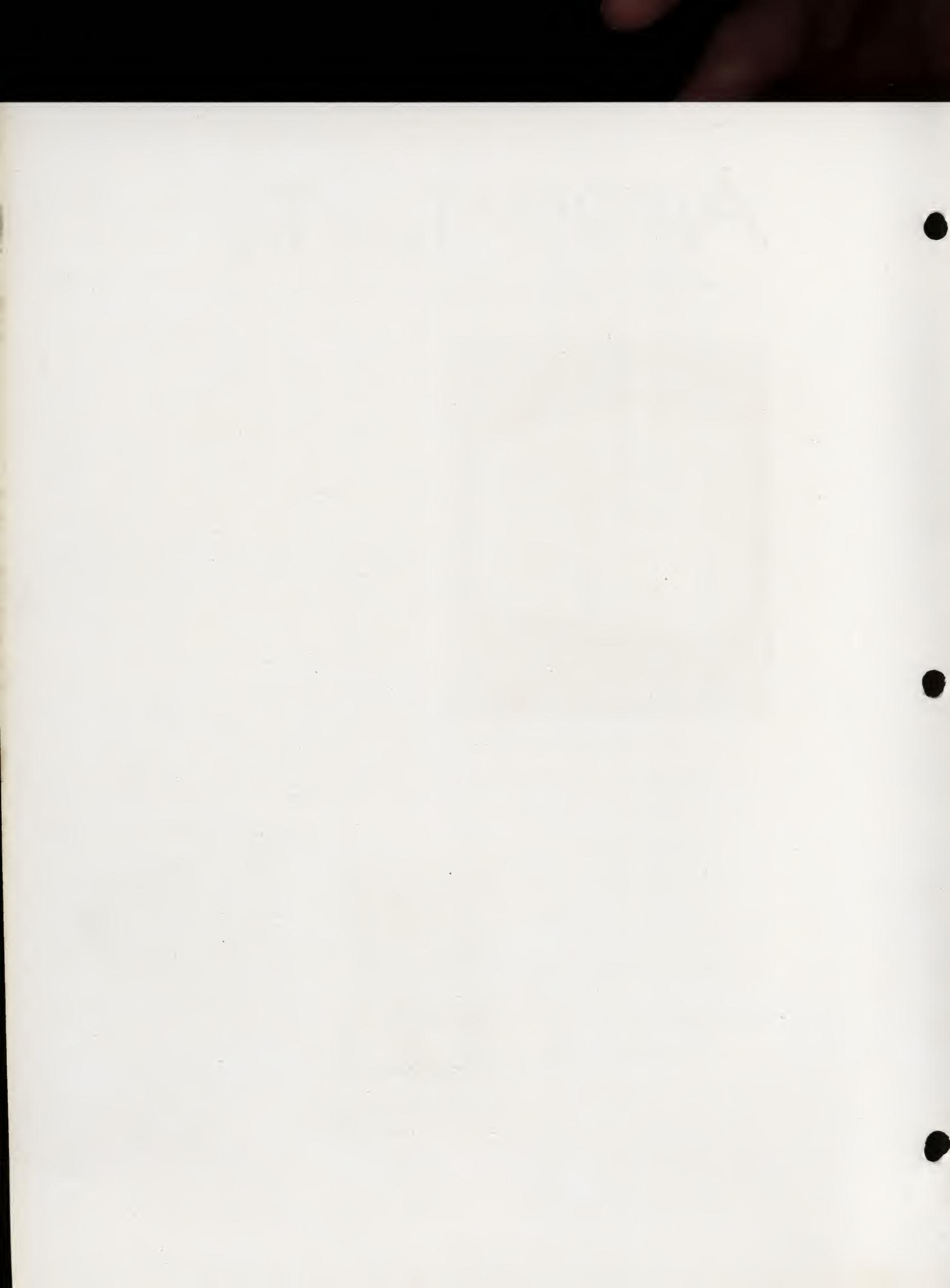
Semi-Closed Cooking Top with  
Burner Bowls



Auto Pullout Broiler



Blue Ribbon Burner



# "AUTOCRAT" TABLE TOP

**New Beauty ◆ New Value ◆ New Design**

*Full Porcelain Enamel, in Color Combinations to Please the Discriminating Housewife  
... Ivory with Crystalline Sun Tan; Ivory with Crystalline Green, or All White*



Ivory with Crystalline Sun Tan

## Models E705 and E805

Right Hand Oven Only

### SPECIFICATIONS

Bake Oven	16" x 18" x 14"
Broiler Oven	16" x 18" x 9"
Top	20½" x 38½"
Cooking Top	17½" x 17½"
Height to Cooking Top	36"
Extreme Height	41¼"
Utility Drawer	6" x 17" x 18½"
Utility Compartment	12" x 17" x 19"
Floor Space	20¼" x 39½"
Pipe Collar	4"
Shipping Weight	245 lbs.

Ranges are equipped with the following when code letter appears in model number:

Code Letter

- A—American Oven Heat Control
- F—Improved Patrol Flash Automatic Lighter
- M—Porcelain Enamel Grids
- G—Porcelain Enamel Burners
- S—Closed Cooking Top with Burner Bowls

*Built to American Gas Association Specifications*

## FEATURES AND EQUIPMENT OF VARIOUS MODELS

### Model E805 FA

Full Rock Wool Insulation  
Porcelain-lined Bake and Broiler Ovens  
Improved Patrol Flash Automatic Lighter  
American Oven Heat Control  
Cast Iron Closed Cooking Top with Burner Bowls (Optional)  
Cast Iron Front—Quarter Round Columns  
One-piece Table Top Construction  
Hinged Cooking Top Cover  
Black Finish Grids and Burners  
Utility Drawer  
Spacious Utility Compartment  
Bakelite Bar Handles  
Cast Iron Legs

Models K705, K705 F and K805 FA same as above except three-quarter trim having two sides and two rear legs  
Black Japan Finish.

Cast Iron Closed Top and Burner Bowls as illustrated concentrates the heat on the cooking vessel increasing heating efficiency. Made in two sections and is furnished optional at slight additional cost on all models.

Specify if wanted for Natural or Manufactured Gas and Color Combination.

### Model E705 F

Rock Wool Insulated Oven Top and Oven Door  
Porcelain-lined Bake and Broiler Ovens  
Improved Patrol Flash Automatic Lighter  
Cast Iron Closed Cooking Top with Burner Bowls (Optional)  
Cast Iron Front—Quarter Round Columns  
One-piece Table Top Construction  
Hinged Cooking Top Cover  
Black Finish Grids and Burners  
Utility Drawer  
Spacious Utility Compartment  
Bakelite Bar Handles  
Cast Iron Legs



### Model E705

Rock Wool Insulated Oven Top and Oven Door  
Porcelain-lined Bake and Broiler Ovens  
Cast Iron Closed Cooking Top with Burner Bowls (Optional)  
Cast Iron Front—Quarter Round Columns  
One-piece Table Top Construction  
Hinged Cooking Top Cover  
Black Finish Grids and Burners  
Utility Drawer  
Spacious Utility Compartment  
Bakelite Bar Handles  
Cast Iron Legs

### Extras

Code Letter

- M—Porcelain Enamel Grids
- G—Porcelain Enamel Burners
- S—Closed Cooking Top with Burner Bowls

When ordering repair parts mention color combination and complete number of range as appearing on name plate. This information is necessary to answer correspondence and fill repair orders intelligently.

## "AUTOCRAT" CONSOLE

Modern Design ◆ Outstanding Beauty ◆ New Value

*Full Porcelain Enamel in Color Combinations Most Pleasing to the Housewife  
... Ivory with Crystalline Sun Tan; Ivory with Crystalline Green, or All White*



Ivory with Crystalline Green

### Models E305 and E405

Right or Left Hand Ovens

#### SPECIFICATIONS

Bake Oven	16"x18"x14"
Broiler Oven	16"x18"x9"
Cooking Top	19"x20"
Height to Cooking Top	34"
Extreme Height	42"
Utility Compartment	17"x10"x19"
Floor Space	20 1/4"x39 1/2"
Pipe Collar	4"
Shipping Weight	220 lbs.

Ranges are equipped with the following when code letter appears in model number:

Code Letter

- A—American Oven Heat Control
- F—Improved Patrol Flash Automatic Lighter
- M—Porcelain Enamel Grids
- G—Porcelain Enamel Burners
- S—Closed Cooking Top with Burner Bowls

*Built to American Gas Association Specifications*

### FEATURES AND EQUIPMENT OF VARIOUS MODELS

#### Model E405 FA

One-piece Cooking Top with Hinged Cover  
Full Rock Wool Insulation  
Porcelain Enamel Lined Bake and Broiler Ovens  
Improved Patrol Flash Automatic Lighter  
American Oven Heat Control  
Cast Iron Closed Cooking Top with Burner Bowls (Optional)  
Cast Iron Front—Quarter Round Columns  
Black Finish Grids and Burners  
Spacious Utility Compartment  
Bakelite Bar Handles  
Cast Iron Legs

Models K305, K305 F and K405 FA same as above except three-quarter trim, having two sides and two rear legs Black Japan Finish.

Cast Iron Closed Top and Burner Bowls as illustrated concentrates the heat on the cooking vessel increasing heating efficiency. Made in two sections and is furnished optional at slight additional cost on all models.

Specify if wanted for Natural or Manufactured Gas, Left or Right Hand Ovens and Color Combination.

#### Model E305 F

One-piece Cooking Top with Hinged Cover  
Rock Wool Insulated Top and Oven Door  
Porcelain-lined Bake and Broiler Ovens  
Improved Patrol Flash Automatic Lighter  
Cast Iron Closed Cooking Top with Burner Bowls (Optional)  
Cast Iron Front—Quarter Round Columns  
Black Finish Grids and Burners  
Spacious Utility Compartment  
Bakelite Bar Handles  
Cast Iron Legs



#### Model E305

One-piece Cooking Top with Hinged Cover  
Rock Wool Insulated Top and Oven Door  
Porcelain-lined Bake and Broiler Ovens  
Cast Iron Closed Cooking Top with Burner Bowls (Optional)  
Cast Iron Front—Quarter Round Columns  
Black Finish Grids and Burners  
Spacious Utility Compartment  
Bakelite Bar Handles  
Cast Iron Legs

#### Extras

Code Letter

- M—Porcelain Enamel Grids
- G—Porcelain Enamel Burners
- S—Closed Cooking Top with Burner Bowls

When ordering repair parts mention color combination, if right or left hand oven and complete number of range as appearing on name plate. This information is necessary to answer correspondence and fill repair orders intelligently.

# "AUTOCRAT" TABLE TOP

## The Utmost in Utility ◆ Service ◆ Beauty

*Full Porcelain Enamel, in Color Combinations to Harmonize with Modern Kitchens...Ivory with Crystalline Sun Tan; Ivory with Crystalline Green, or White with Crystalline Black Top*



Ivory with Crystalline Sun Tan

### Models E114 and E214

Right Hand Oven Only

#### SPECIFICATIONS

Bake Oven	14"x18½"x13"
Broiler Oven	14"x18½"x8"
Top	20½"x35"
Cooking Top	17½"x17½"
Height to Cooking Top	35"
Extreme Height	38"
Utility Compartment	17"x17"x19"
Floor Space	21"x35"
Pipe Collar	4"
Shipping Weight	175 lbs.

Ranges are equipped with the following when code letter appears in model number:

#### Code Letter

- A—American Oven Heat Control
- F—Improved Patrol Flash Automatic Lighter
- M—Porcelain Enamel Grids
- G—Porcelain Enamel Burners

*Built to American Gas Association Specifications*

### FEATURES AND EQUIPMENT OF VARIOUS MODELS

#### Model E214FA

- Full Rock Wool Insulation
- Porcelain-lined Bake and Broiler Ovens
- Improved Patrol Flash Automatic Lighter
- American Oven Heat Control
- One-piece Table Top Construction
- Black Finish Grids and Burners
- Spacious Utility Compartment
- Bakelite Bar Handles
- Cast Iron Legs

Models K114, K114F and K214FA same as above except three-quarter trim having two sides and two rear legs Black Japan Finish.

#### Model E114F

- Rock Wool Insulated Oven Top and Oven Door
- Porcelain-lined Bake and Broiler Ovens
- Improved Patrol Flash Automatic Lighter
- One-piece Table Top Construction
- Black Finish Grids and Burners
- Spacious Utility Compartment
- Bakelite Bar Handles
- Cast Iron Legs

#### Model E114

- Rock Wool Insulated Oven Top and Oven Door
- Porcelain-lined Bake and Broiler Ovens
- One-piece Table Top Construction
- Black Finish Grids and Burners
- Spacious Utility Compartment
- Bakelite Bar Handles
- Cast Iron Legs

### Extras

#### Code Letter

- M—Porcelain Enamel Grids
- G—Porcelain Enamel Burners

Specify if wanted for Natural or Manufactured Gas and Color Combination.

When ordering repair parts mention color combination and complete number of range as appearing on name plate. This information is necessary to answer correspondence and fill repair orders intelligently.

# "AUTOCRAT" COOKERS

*Three and Four Burner with Hinged Cover*



A36LX Semi-Enamel  
Hinged Cover Closed



E46LX Full Enamel  
Hinged Cover Open



A46L Plain Finish  
Hinged Cover Closed

**J**UST the cooking appliance for the small kitchen, these convenient and compactly constructed cookers have concealed manifolds with apron to cover front of burner box—bodies being made of blue steel with enameled parts of Armco Iron. Have Cast Iron grid cooking tops.

The hinged cooking top cover when raised, forms the Back Splasher in protecting kitchen walls—when closed and cooker is not in use, it affords a convenient table surface.

Model A-36, furnished optional with or without hinged cooking top cover. All other models furnished with hinged cooking top cover as standard equipment.

The "E" Models are full Porcelain Enamelled, in the pleasing color combination of Ivory with Green trim.

The "K" Semi-Porcelain Enamelled Models have the two sides and back legs black finish — all other parts porcelain enamel, as illustrated, in Ivory with Green trim.



A36 Plain Finish  
Without Hinged Cover

The "A" Models have White Porcelain Enamel Oven Door and Manifold apron with all other parts black finish.

The "E" and "K" Model cookers are equipped with Porcelain Enamel Oven linings.

The four-burner models can be equipped with Patrol Flash Lighter at additional cost. All models equipped with enamel drip pans.

Cookers are equipped with the following, when Code Letter appears in Model Number:

Code  
X—Enameled Oven Linings  
F—Patrol Flash Pilot Lighter  
L—Hinged Cooking Top Cover

Specify if wanted for natural or manufactured gas. Packed in carton.

When ordering repair parts, mention color combination and complete number of cooker, as appearing on nameplate. This information is necessary to answer correspondence and fill orders intelligently.

## Specifications

Number	Finish	Style	Oven	Cooking Top	Height to Cooking Top	Vent Collar	Floor Space	Shipping Weight
A36	Plain	3 Burner Without Cover	15x10½x11 in.	12½x25½ in.	32¾ in.	3 in.	14x24½ in.	70 lbs.
A36L	Plain	3 Burner	15x10½x11 in.	12½x25½ in.	32¾ in.	3 in.	14x24½ in.	75 lbs.
K36LX	Semi-Enamel	3 Burner	15x10½x11 in.	12½x25½ in.	32¾ in.	3 in.	14x24½ in.	80 lbs.
E36LX	Full-Enamel	3 Burner	15x10½x11 in.	12½x25½ in.	32¾ in.	3 in.	14x24½ in.	85 lbs.
A46L	Plain	4 Burner	15x10½x17 in.	18½x18½ in.	32¾ in.	3 in.	21x22 in.	95 lbs.
K46LX	Semi-Enamel	4 Burner	15x10½x17 in.	18½x18½ in.	32¾ in.	3 in.	21x22 in.	100 lbs.
E46LX	Full Enamel	4 Burner	15x10½x17 in.	18½x18½ in.	32¾ in.	3 in.	21x22 in.	105 lbs.

*Announcing*

**HEATMASTER**  
**Radi-Duct**  
**CIRCULATOR**

*Shown on  
the  
Following  
Page*

# HEATMASTER Radi-Duct Circulator



## The PROFIT ITEM for 1935

WHAT are you, as a merchandiser of circulating heaters, doing to whip price cutting and chain store competition, and still make a profit? You know the story—prices drop until sales are made without a net profit to anyone. Then you are up against one of two things to do—cut the price more or offer the consumer a product with sufficient selling features to lift it above the price level—a product not to be found in chain stores or mail order catalogs—a product that appeals to the consumer and can be sold by you at a profit.

Radi-Duct gives you these sales and profit possibilities because not until two years ago, when first introduced, has there been a circulating heater with the combined advantages of circulating heat, and direct radiation for immediate warmth, an exclusive patented feature only available in the HEATMASTER.

Over 300 Radi-Duct dealers have reported increased sales at added profits. If you are not now featuring this Profit Item for

1935, an agency is available in cities and towns not already applied for.

Complete dealer advertising co-operation is offered in the form of attractive literature, store and window display cards, and newspaper mats.

### SPECIFICATIONS

Number.....	W141	W161	W181	W201
Extreme Height, in.....	40	42	44	46
Extreme Width, in.....	21	23	25	27
Extreme Depth, in.....	14	15	16	17
Floor Space, in.....	21x14	23x15	25x16	27x17
Firepot, in.....	14x9½x7	16x10½x7	18x11½x8	20x12½x9
Fire Door Opening, in.....	7½x10	8x12	8x13	9x15
Pipe Collar, in.....	6	6	7	7
Heating Capacity, rooms.....	1 to 2	2 to 3	3 to 4	4 to 5
Weight, lbs.....	240	280	325	385

# RADIATES as well as CIRCULATES heat

THE GREATEST ACHIEVEMENT IN ROOM  
HEATERS SINCE THEIR INTRODUCTION

TWO years ago Auto introduced Radi-Duct (Radiation Duct), acknowledged to be the greatest advance in room heating comfort since the introduction of the circulating heater.

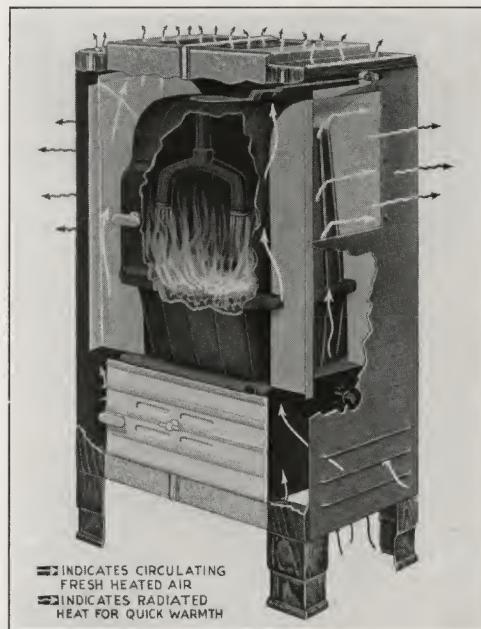
Today, having been approved and tested in thousands of homes throughout the country, Radi-Duct is offered in a beautiful modernistic model, the HEATMASTER.

## Radiates Heat a Distance of Three to Four Feet

Radi-Duct actually radiates heat 3 to 4 feet distance through grills on both sides of the heater. This feature "clicks" with the consumer. It is what he wants on cold early mornings when circulation of heat is not yet complete, or when coming from outdoors thoroughly chilled, when immediate radiated warmth is desired. This is an exclusive Radi-Duct feature and it is the only heater that will provide homes with the combined advantages of humidified circulating air plus the comfort of direct radiation for immediate warmth.

## The Appeal of Modern Design

Embodied in the new HEATMASTER Model are the finest principles of modern design. Perfect proportions, enhancing color combinations of Burl Walnut, Grained Walnut and two-toned Grained Maple, all finished in lustrous porcelain enamel with a touch of gleaming chromium trimming, all of which combines to make a unit that appeals immediately to every housewife. Truly, Heatmaster is America's most beautifully designed heater. Offered in four sizes.



Wishbone Hot Blast Tube design distributes pre-heated down-draft through two outlets spreading it evenly over entire fuel surface of firepot, consuming all unburned gases, causing perfect combustion and saving one-third of fuel. Affords easy, quick and perfect control of fire. Tube is extra heavy cast iron.

## Quality Throughout

CABINET has Cast Iron Top, front and columns, with Armco Iron Sides, Japanned Steel Back.

HEAVY ALL CAST RADIATOR heavily ribbed to prevent cracking—affords perfect combustion of fuel, adds radiation surface assuring quicker, more efficient circulation.

FIRE POT all cast iron, heavily ribbed to prevent cracking. Built to withstand years of service. (See interior view illustration.)

CORRUGATIONS on inside of firepot permits free circulation of draft and prevents overheating.

ASHPIT is all cast iron, high and roomy, having machine surfaced front and ash door, and is paper tight. Large ash pan.

GRATES for coal or wood of heavy duplex type furnished on Numbers W161, W181, W201, while the W141 is fitted with heavy revolving grate bar.

WISHBONE HOT BLAST TUBE developed by AUTO for use in connection with combustion chambers having oblong firepots is 50 per cent more efficient than the conventional straight tube (see illustration and description of interior view).

MICA FEED DOOR is large and provides circulating space to protect porcelain enamel finish.

"T" LEVER HANDLES securely fasten fire and ash door—an added touch of beauty.

LOUVERS on sides permit direct radiation of heat, causing floor to be quickly warmed.

HUMIDIFIER enameled inside and outside, fits into back panel and is easily filled without removing.

## "WISHBONE" DOWNDRAFT SAVES ONE-THIRD ON FUEL

Circulated Heat

Homes equipped with the HEATMASTER "Radi-Duct" Circulator enjoy the invigorating warmth of healthful humidified circulating heat,



Direct Radiation

with the added joy and comfort of direct radiation of heat for immediate warmth, a feature only available in the "Radi-Duct" equipped circulator.

# HEATMASTER CIRCULATOR

*For Coal or Wood*



## THE APPEAL OF MODERN DESIGN

EMBODIED in the new HEATMASTER Model are the finest principles of modern design, acknowledged to be an advanced Standard of Circulating Heater construction. Perfect proportions, enhancing color combinations of two-tone Burl Walnut, Grained Walnut and two-tone Grained Maple, all finished in lustrous porcelain enamel, with a touch of gleaming chromium trimming, all of which combines to make a heater that appeals immediately to every housewife. Offered in four sizes, it has been truly stated "Heatmaster is America's most beautifully designed heater". While beauty is an outstanding feature of this modern circulator, the construction of the inner unit is no less important.

## TWELVE OUTSTANDING FEATURES

CABINET has cast iron top, front columns, with Armco Iron sides, Japanned steel back.

HEAVY ALL CAST RADIATOR heavily ribbed to prevent cracking—affords perfect combustion of fuel, adds radiation surface assuring quicker, more efficient circulation.

FIREPOT all cast iron, heavily ribbed to prevent cracking. Built to withstand years of service. (See interior view illustration.)

CORRUGATIONS on inside of firepot permits free circulation of draft and prevents overheating.

ASHPIT is all cast iron, high and roomy, having machine surfaced front and ash door and is paper tight. Large ash pan.

GRATES for coal or wood of heavy duplex type furnished on W162, W182, W202, while the W142 is fitted with heavy revolving grate bar.

CAST SMOKE COLLAR ELBOW fitted with wheel

check draft furnished on all sizes.

WISHBONE HOT BLAST TUBE developed by AUTO for use in connection with combustion chambers having oblong fire pots—is 50 per cent more efficient than the conventional straight tube, saving one-third on fuel. Tube is of extra heavy cast iron, one-piece construction and swings for convenience in firing. Furnished optional at slight additional cost.

MICA FEED DOOR is large and provides circulating space to protect porcelain enamel finish.

"T" LEVER HANDLES securely fasten fire and ash door—an added touch of beauty.

LOUVERS on sides permit direct radiation of heat, causing floor to be quickly warmed.

HUMIDIFIER enameled inside and outside fits into back panel and is easily filled without removing.

## Specifications

Number.....	W142	W162	W182	W202
Extreme Height, in.....	40	42	44	46
Extreme Width, in.....	21	23	25	27
Extreme Depth, in.....	14	15	16	17
Floor Space, in.....	21x14	23x15	25x16	27x17
Firepot, in.....	14x9½x7	16x10½x7	18x11½x8	20x12½x9
Fire Door Opening, in.....	7½x10	8x12	8x13	9x15
Pipe Collar, in.....	6	6	7	7
Heating Capacity, rooms.....	1 to 2	2 to 3	3 to 4	4 to 5
Weight, lbs.....	220	260	305	365



Interior View

# VIKING [HI-DOME] CIRCULATOR

*Duplex Grates for Coal or Wood  
Swelled Front with Columns . . . "Moderne" Design*



B EING ever mindful of present day circulating heater needs of the consumer, we present what we believe to be an advanced standard of heater design and construction, priced to meet present day conditions.

Available in four sizes, having swelled front, arched roll-back top, corner columns and pendant handles, the Viking presents the "moderne" trend in design. Its all cast iron inner unit assures efficient heating and lasting quality, while its outstanding beauty assures universal consumer acceptance.

#### CHECK THESE FEATURES OF QUALITY

CABINET has cast iron arched roll-back top and swelled front with columns, with Armcō iron sides and japanned back.

HEAVY ALL CAST IRON (HI-DOME) RADIATOR heavily ribbed to prevent cracking. (See interior view illustrated.) Affords perfect combustions of fuel, added radiation surface, assuring quicker more efficient circulation.

FIREPOT is all cast iron, heavily ribbed to prevent cracking. (See interior view.) Built to give years of service.

FRONT CORRUGATIONS on inside of firepot permits free circulation of draft and prevents overheating at this point.

ASHPIT is roomy and of all cast iron, having machine surfaced front and ash door and is airtight. Equipped with large ash pan.

GRATES for coal or wood, of heavy duplex type furnished in Nos. W916, W918 and W920, while the W914 is fitted with heavy revolving grate bar.

MICA FEED DOOR is large and provides circulating space to protect porcelain enamel finish of panel.

PENDANT LEVER HANDLES securely fasten fire and ash door. An added touch of beauty.

HUMIDIFIER enameled inside and outside, fits into back panel and is easily filled without removing.

CAST SMOKE COLLAR ELBOW fitted with wheel check draft, furnished on all sizes.

LOUVERS on sides permit direct radiation of heat, causing floor to be quickly warmed.

HOT BLAST TUBE optional, can be furnished if desired at additional cost. Admits preheated down-draft, causing perfect combustion saving one-third of the fuel and affords easy, quick and perfect control of fire. Tube is of extra heavy cast iron, one piece construction and swings for convenience in firing.

#### SPECIFICATIONS

Number	W914	W916	W918	W920
Extreme Height	39½"	41½"	43½"	45½"
Extreme Width	21"	23"	25"	27"
Extreme Depth	14½"	15½"	16½"	17½"
Floor Space	15½x22"	16½x24"	17½x26"	18½x28"
Firepot	14x9½x7"	16x10½x7"	18x11½x8"	20x12½x9"
Fire Door Opening	7½x10"	8x12"	8x13"	9x15"
Pipe Collar	6"	6"	7"	7"
Heating Capacity, Rooms	1 to 2	2 to 3	3 to 4	4 to 5
Weight	205 lbs.	240 lbs.	275 lbs.	335 lbs.



INTERIOR VIEW

# AUTOCRAT CIRCULATOR

*For Coal or Wood*

*Swelled Front With Columns and Arched Top*

TWO-TONE INSET PANELS



**I**N RESPONSE to public demand for an efficient, serviceable coal or wood burning circulating heater, priced within the reach of the consumer, we present the AUTOCRAT, in what we believe to be an advanced standard of circulating heater design and construction. With its cast iron swelled front and corner columns, arched top and pendant handles, all beautifully finished in Grained Walnut Porcelain Enamel, and front inset panels beautifully finished in half-diamond, matched oriental wood grain, in a harmonizing contrast of color, the AUTOCRAT offers eye appeal away from the plainness of every-day design. Available in four sizes.

## TWELVE POINTS OF SUPERIORITY

CABINET has cast iron arched top and swelled front with columns, with Armco Iron sides and japanned back.

HEAVY ALL CAST RADIATOR heavily ribbed to prevent cracking (see interior view illustrated) affords perfect combustion of fuel, added radiation surface, assuring quicker, more efficient circulation.

FIREPOT is all cast iron, heavily ribbed to prevent cracking, built to withstand years of service. (See interior view illustrated.)

FRONT CORRUGATIONS on inside of firepot permits free circulation of draft and prevents overheating at this point.

ASHPIT is high and roomy, having machine surfaced frame and ash door and is paper tight. Has large ashpan.

GRATES for coal or wood, of heavy duplex type furnished in Numbers WT516 and WT518, while the

WT512 and WT514 are fitted with heavy revolving grate bar.

MICA FEED DOOR is large and provides circulating space to protect porcelain enamel finish.

PENDANT LEVER HANDLES securely fasten fire and ash doors. An added touch of beauty.

HUMIDIFIER enameled inside and outside, fits into back panel and is easily filled without removing.

LOUVRES on sides permit direct radiation of heat, causing floor to be quickly warmed.

AIRTIGHT CONSTRUCTION throughout.

HOT BLAST TUBE optional, can be furnished if desired at additional cost. Admits preheated down-draft, causing perfect combustion saving one-third of the fuel and affords easy, quick and perfect control of fire. Tube is of extra heavy cast iron, one piece construction and swings for convenience in firing.

## SPECIFICATIONS

Number	WT512	WT514	WT516	WT518
Extreme Height	34½ in.	38 in.	41 in.	43 in.
Extreme Width	19 in.	21½ in.	22½ in.	24½ in.
Extreme Depth	14 in.	15 in.	16 in.	17 in.
Floor Space	20x15 in.	22½x16 in.	23¼x17 in.	25½x18 in.
Firepot	12 in.	14 in.	16 in.	18 in.
Fire Door Opening	7x9 in.	7x10½ in.	8x12 in.	8x13 in.
Pipe Collar	6 in.	6 in.	6 in.	7 in.
Heating Capacity, Rooms	1	1 to 2	2 to 3	3 to 4
Weight	165 lbs.	185 lbs.	210 lbs.	260 lbs.



INTERIOR VIEW

# CRESTWOOD WOOD CIRCULATOR

*All Cast Inner Unit—Mica Front  
Two-Tone Walnut—For Wood Only*



TO OPEN new fields for Auto Dealers, we now present the new CRESTWOOD Wood Circulator, with all cast iron inner heating unit. By reason of its special construction, the heating unit, made entirely of highest grade cast iron, carefully engineered for contraction and expansion, assures many years of hard usage. Encased in a cabinet designed to the modern style, it is beautifully finished in Two-Tone Grained Walnut Porcelain Enamel, and offers what we believe to be the most advanced standard of wood circulating heater construction.

## Highest Quality Throughout

CABINET has cast iron arched top and front end, with Armco Iron front, end and back panels.

MICA FRONT reveals cheerful glow of fire.

INNER HEATING UNIT is of all cast iron, extra heavy and strongly ribbed to prevent fire-cracking. Made in two sections—lower fire chamber and upper combustion dome, bolted and cemented airtight.

PIPE COLLAR is reversible—may be goose-necked down if desired.

LARGE FRONT FEED— $16 \times 10 \frac{1}{2}$ "—fitted with smoke curtain, extends entire height of heating unit, giving free access for feeding large chunks of wood. See interior view.

CUPPED BOTTOM and apron of lower fire chamber prevents ashes from falling out of heater when feed door is opened.

COOKING SURFACE of upper combustion dome is easily accessible through two removable top grills.

DRAFT SLIDE in feed door, fitted airtight, affords ample draft when burning fuel on grate or on main bottom of fire chamber.

FLAT WOOD GRATE made in two sections, removable through feed door. Optional when specified.

ASHPAN of ample capacity furnished when equipped with wood grate.

HUMIDIFIER enameled inside and outside fits into back panel and is easily filled without removing.

## SPECIFICATIONS

Number	W 720
Length of Wood	20 in.
Extreme Height	34½ in.
Extreme Width	20½ in.
Extreme Length	27½ in.
Leg Space	21½x28½ in.
Feed Door Opening	16x10½ in.
Reversible Pipe Collar	6 in.
Weight without Wood Grate	260 lbs.
Weight with Wood Grate and Ash Pan	275 lbs.



INTERIOR VIEW  
With Wood Grate

# AUTOWOOD WOOD CIRCULATOR

*For Wood Only—Mica Front*



## SPECIFICATIONS

Number .....	W205	W245
Length of Wood.....	20 in.	24 in.
Extreme Height.....	34 in.	36 in.
Extreme Width .....	17½ in.	19 in.
Extreme Length .....	25 in.	29 in.
Leg Space .....	18½x26 in.	20x30 in.
Feed Door Opening ..	9x19 in.	10x21 in.
Pipe Collar .....	6 in.	6 in.
Weight without Wood Grate .....	235 lbs.	275 lbs.
Weight with Wood Grate and Ash Pan .....	250 lbs.	290 lbs.

HAVING pioneered the manufacture of wood burning circulating heaters, we now present as our latest addition to the "Auto Line" the AUTO-WOOD. With its mica front, revealing the glow of the fire and its beautiful cabinet design with arched top, finished in Grained Walnut Porcelain Enamel, it offers the most advanced standard of wood circulator perfection, and is available in two sizes.

### FEATURES OF QUALITY

CABINET has cast iron arched top and front end, with Armco Iron front, end and back panels.

MICA FRONT reveals cheerful glow of fire. PENDANT LEVER HANDLES securely fasten the fire and ash doors. An added touch of beauty.

INNER HEATING UNIT has cast iron bottom, top and front end frame, securely bolted and cemented airtight to a 16 gauge oval steel body, designed to prevent warping at any point.

CAST LININGS cut in three sections, 12 inches high, heavily constructed and ribbed, are ventilated to prevent buckling of steel drum.

FRONT FEED, fitted with smoke curtain, extends entire height of front with both doors open without obstruction between, giving free access for feeding large chunks of wood. See interior view.

COOKING LID in cast iron top provides added utility.

FLAT WOOD GRATE made in two sections, removable through feed door. Optional when specified.

ASH PAN of ample capacity furnished when equipped with wood grate.

FRONT DRAFT SLIDE fitted airtight with spark arrester, used when heater is equipped with flat wood grate.

ASH DOOR DRAFT SLIDE affords ample draft when wood is burned on main bottom of heater, without wood grate.

CAST IRON PIPE COLLAR is reversible, securely bolted and cemented airtight to inner body, at off center position causes fire to burn uniformly throughout.

HUMIDIFIER enameled inside and outside fits into back panel and is easily filled without removing.



INTERIOR VIEW  
With Wood Grate

# WESTWOOD WOOD CIRCULATOR

*Cast Lined—For Wood Only*



TO REACH a new market for AUTO dealers never before touched, we now offer the new WESTWOOD Wood Circulator. By reason of its low cost the WESTWOOD can be offered within a price range that opens a large potential market for circulating heater sales, where a circulating type heater is wanted, yet, at a price within reach of the average consumer.

With its special construction, having an inner unit of heavy gauge steel, electrically welded, with cast top and bottom plates and heavy cast linings, many years of service are assured.

Its cabinet of modern design, having arched top beautifully finished in grained walnut porcelain enamel, offers immediate consumer acceptance.

## FEATURES OF CONSTRUCTION

CABINET has cast iron top and front end, Armco Iron columns, front and end panels with baked Japanned Back.

INNER HEATING UNIT is of heavy gauge steel, electrically welded, securely bolted to front, having Cast Iron top and bottom plates.

ANGLE IRON BOTTOM FRAME is of heavy and rigid construction.

CAST LININGS cut in three sections 9 inches high, heavily constructed and ribbed to give long life.

*Number 124*

Length, of Wood, in.....	24
Extreme Height, in.....	31
Extreme Width, in.....	18
Extreme Length, in.....	27

FRONT FEED 10x12 inches gives ample opening for feeding large size wood.

PENDANT LEVER HANDLE securely fastens Fire Door.

FRONT DRAFT SLIDE is fitted with spark arrester—is airtight and affords even distribution of draft.

CAST IRON PIPE COLLAR securely bolted to inner steel unit, with heavy collar flange mounted on inside —protects steel drum against action of fire.

*Number 124*

Leg Space, in.....	18 x 27
Feed Door Opening, in.....	12 x 10
Pipe Collar, in.....	6
Weight, lbs. ....	195

## Specifications

*Number 120*

Length, of Wood, in.....	20	Leg Space, in.....	16x23
Extreme Height, in.....	31	Feed Door Opening, in.....	12x10
Extreme Width, in.....	16	Pipe Collar, in.....	6
Extreme Length, in.....	23	Weight, lbs. ....	150

# NEW GAS-MASTER CIRCULATOR

ECONOMICAL . . . EFFICIENT . . . ODORLESS



## HOW IT OPERATES

Burner box chamber having cast iron end plates and top plates directly over radiants, conducts products of combustion through front and rear combustion chambers, upright baffles lengthening heat travel, resulting in uniform distribution of heat to all radiating surfaces, by reason of which the New Gas-Master has an added heating efficiency. Note heat travel in cross-section view shown. Circulating heat passes from the floor upward directly over burner box and between front and rear combustion chambers, as well as around all four sides between inner unit and outer cabinet, giving a large volume of circulating fresh-heated air. Will not condense moisture on windows and walls.

## OUTSTANDING FEATURES

COMBUSTION CHAMBERS and baffle plates are made of heavy gauge Galvannealed zinc-coated rust and heat resisting steel, welded gas tight and fitted with cast iron bottom plates.

BURNERS—Two, raised port design, of high efficiency, operate from separate controls with adjustable gas valves and mixers. Front burner is U-type, front bar of ports covered with upright radiants, while the back bar of ports, and rear straight type burner operates in suspension.

CAST IRON BAFFLE PLATE directly over burners protects steel baffle from direct action of the flame, thereby adding many years of service to the burner box chamber.

SAFETY DEVICE of approved design, prevents turning on of gas when latch is in position.

UPRIGHT RADIANTS of special design, suspended from cast iron holder, will stand the intense heat without crumbing or breaking.

MANIFOLD is entirely concealed from view.

ANGLE IRON BOTTOM FRAME is of heavy and rigid construction.

FLOOR SHIELD is concealed from view, permits free circulation of air and prevents overheating of floor.

LEAK-PROOF JOINT connecting front and rear combustion chambers is one-piece construction.

DOWN DRAFT DIVERTER bolts to main back of heater, and prevents back draft from entering combustion chamber.

HUMIDIFIER, extra large, porcelain enameled, fits into back panel and is easily filled without removing.

THIS HEATER must be connected to a flue to carry off moisture, fumes and gases.

*For Natural or Artificial Gas*  
*Replaces Several Small Radiant Type Gas Heaters*

WITH its advanced standard of design and construction, the New Gas-Master presents the circulating type of heater successfully adapted for the use of gas as a fuel, completely eliminating the dirt and annoyance that comes from handling of coal, ashes or oil. Auto's high standard of quality has been maintained throughout and it has been thoroughly tested and approved by experienced engineers. Cabinet has cast iron arched top, swelled front with corner columns and Armco Iron sides and japanned back, all beautifully finished in Grained Walnut Porcelain Enamel. Front inset panel is beautifully finished in a half-diamond matched Oriental Wood Grain, in a harmonizing contrast of color. The mica door reveals the cheerful glow of the radiants and when open permits direct radiation for quick warmth.

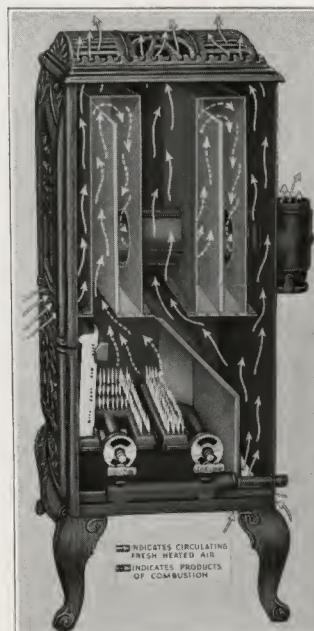
*Built to Meet Approval Requirements of  
AMERICAN GAS ASSOCIATION*

## SPECIFICATIONS

Number .....	W400	W600
Extreme Height .....	42 in.	45 in.
Extreme Width .....	25 in.	28 in.
Extreme Depth .....	16 in.	17 in.
Floor Space .....	26x17 in.	29x18 in.
Number of Burners .....	2	2
Burner Capacity .....	40,000 B. T. U.      25,000 B. T. U.      15,000 B. T. U.	60,000 B. T. U.      { 35,000 B. T. U.      { 25,000 B. T. U.
Gas Connection .....	¾ in.	¾ in.
Pipe Collar .....	4 in.	4 in.
Number of Radiants .....	5-3 in.	6-3 in.
Heating Capacity .....	3 to 4 Rooms	4 to 5 Rooms
Weight .....	230 lbs.	260 lbs.

## Electric Fan Optional

By reason of its special construction, the GAS-MASTER is especially adapted for fan installation, thereby increasing its efficiency very materially. When specified, an 8-inch electric, four-blade fan is installed in back cabinet panel, causing an increased velocity of air passing through heater, thereby creating a more rapid rate of air circulation with the resultant higher efficiency. Motor comes complete with four-blade fan, screen guard, separable plug and 6-foot cord. Finished in black over all. Regularly furnished for 110 volts, 60 cycles, unless otherwise specified.



PHANTOM VIEW  
Showing Construction of Inner Heating Unit and Heat Travel

# NEW GAS-HEET CIRCULATOR

SAFE . . . EFFICIENT . . . ECONOMICAL



*For Natural or Artificial Gas*

*Replaces Several Small Radiant Gas Heaters*

THE modern home of today demands safe, odorless, efficient, economical circulating heat, and in presenting the New Gas-Heet Circulator, we invite you to enjoy the clean, balmy warmth of circulating air, insuring an even temperature in all parts of the heated area however distant from the heater. It is designed to fill the want for a small home heater at low cost, and is the result of our continuous effort to give users of gas-fired heating appliances the latest up-to-the-minute ideas in circulator design and construction. Cabinet has heavy gauge Armco Iron front and sides, fitted with cast iron arched top, convex mica door, mica frame and front ornament; all bolts concealed from view; beautifully finished in Grained Walnut Porcelain Enamel. Convex mica door reveals the cheerful glow of the upright radiants, and when open permits direct radiation for quick warmth.

*Built to Meet Approval Requirements of  
AMERICAN GAS ASSOCIATION*

## SPECIFICATIONS

Number	W170	W250	W350
Extreme Height.....	35 in.	38 in.	41 in.
Extreme Width.....	18 in.	21 in.	23 in.
Extreme Depth.....	12 in.	13 in.	14 in.
Floor Space.....	19x13 in.	22x14 in.	24x15 in.
Number of Burners.....	1 U-type	1 U-type	1 U-type
Burner Capacity.....	17,000 B. T. U.	25,000 B. T. U.	35,000 B. T. U.
Gas Connection.....	¾ in.	¾ in.	¾ in.
Pipe Collar.....	4 in.	4 in.	4 in.
Number of Radiants.....	3-3 in.	4-3 in.	5-3 in.
Heating Capacity.....	I to 2 Rooms	2 to 3 Rooms	3 to 4 Rooms
Weight .....	110 lbs.	135 lbs.	160 lbs.

## HOW IT OPERATES

Burner box chamber having cast iron end plates conducts products of combustion through connecting passage into upper combustion chamber, where baffle plates require products of combustion to take a zigzag course, lengthening heat travel and deflecting the escape of heat, thus extracting all heat units available and reducing stack temperature. By reason of this special construction, added heating efficiency is obtained. Note heat travel in cross section view illustrated.

Air is taken from the floor and passed upward directly over burner box top, as well as between the inner unit body and all four sides of outer cabinet, giving a large volume of circulating fresh-heated air. Will not condense moisture on windows and walls.

## FEATURES OF CONSTRUCTION

BURNER BOX and COMBUSTION CHAMBERS made of heavy gauge Galvannealed zinc-coated rust and heat resisting steel and are welded gas tight.

BURNER is U-type, of high efficiency, having raised ports with adjustable gas valve and air mixer. Front bar of ports is covered with upright radiants, while the back bar of ports operate in suspension.

SAFETY DEVICE of approved design, prevents turning on of gas when latch is in position.

UPRIGHT RADIANTS of special design, suspended from cast iron holder, will stand the intense heat without crumbling or breaking

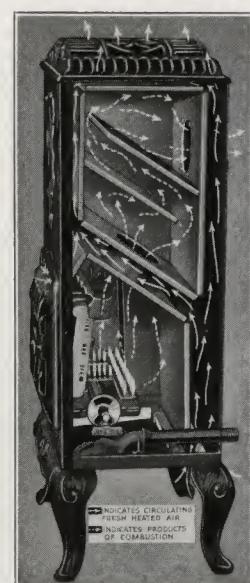
MANIFOLD is entirely concealed from view. ANGLE IRON BOTTOM FRAME is of heavy and rigid construction.

FLOOR SHIELD is concealed from view, permits free circulation of air and prevents overheating of floor.

LEAK-PROOF JOINT connecting burner box chamber and upper combustion chamber is one-piece construction.

DOWN DRAFT DIVERTER bolts to main back of heater, and prevents back draft from entering combustion chamber.

THIS HEATER must be connected to a flue to carry off moisture, fumes and gases.



**PHANTOM VIEW**  
Showing Construction of Inner Heating Unit and Heat Travel

# AUTO HOT BLAST HEATER

*Saves One-Third Fuel—For Coal*



MODEL C

**T**HE easiest, quickest and most perfectly controlled heating stove made. The success of the Auto Hot Blast has been built upon its attractive appearance, economy of fuel and simplicity of operation.

Bodies are made of No. 20 gauge Wellsville polished steel, double seamed at back and bottom, insuring air-tight construction. Firepots are extra heavy and made in two sections (upper and lower). No. 18 gauge steel is used to line body from top of firepot to top of stove. Also furnished with full cast lining extending to top of stove, at slight additional cost.

Draw center grate with shaking ring furnished on all sizes. Hot blast tube swings and is of cast iron in one piece. Extra large top feed door on all models. Pipe collar is fitted with wheel check draft. Ash pouch on Model "C" is mounted with heavy cast-iron gasket on inside to insure air-tight fitting. Gravity door has polished surface, is absolutely air tight. Ash doors on Model "D" are fitted paper tight. Equipped with roomy ash pan. Nickel parts, as illustrated, are triple plated. Can be furnished with nickel base, when specified, at additional cost.



MODEL D

## SPECIFICATIONS

**MODEL "C"**  
With Pouch Draft

No.	Diameter of Body	Height	Pipe Collar	Weight
14C	13 in.	40 in.	6 in.	120 lbs.
16C	15 in.	41 in.	6 in.	140 lbs.
18C	17 in.	43 in.	7 in.	160 lbs.
20C	19 in.	46 in.	7 in.	195 lbs.

**MODEL "D"**

With Ash Door and Pan

No.	Diameter of Body	Height	Pipe Collar	Weight
514D	13 in.	40 in.	6 in.	125 lbs.
516D	15 in.	41 in.	6 in.	145 lbs.
518D	17 in.	43 in.	7 in.	165 lbs.
520D	19 in.	46 in.	7 in.	200 lbs.

# VENUS DUPLEX HEATER

*Duplex Grates—Air Blast Draft*

*For Coal or Wood*



**D**ESIGNED to meet the demand for a high-grade two-in-one heater, the Venus will burn coal or wood, having heavy duplex grates and heavy, ventilated, hot-blast cast-iron firebox linings, causing the fire to burn entirely from the outside, consuming the smoke and gases and insures perfect combustion with minimum fuel consumption.

Body is No. 18 gauge Wellsville polished steel, bolted and cemented air tight to cast-iron front, top and bottom. Has large mica feed door and is equipped with large swing top feed, convenient for feeding chunks of wood or coal. Has roomy ash door, perfectly fitted and equipped with large ash pan. Nickel parts are triple plated, as illustrated.

## SPECIFICATIONS

Number	Firebox	Height	Width	Pipe Collar	Weight
18	16x11 in.	43½ in.	12½ in.	7 in.	150 lbs.
20	18x12 in.	44½ in.	13½ in.	7 in.	175 lbs.
22	20x13 in.	46 in.	14½ in.	7 in.	190 lbs.
26	24x13½ in.	48 in.	15½ in.	7 in.	240 lbs.

# PARAGON OAK HEATER

*Draw Center Grate—For Coal*



HERE is again a demand for a good serviceable, fine looking, popular priced oak heater of large proportions one that will give a maximum of heat with a minimum of fuel and to meet this demand, we again offer the Paragon Oak, this popular leader of all medium priced heaters.

Bodies are made of No. 18 gauge Copper-bearing rust-resisting Blue Steel, the bottom edge of which is flanged where it joins the firepot, and is held securely in position by the cast iron deflecting iron, which joint is tightly packed with cement, making an airtight fitting. Firepot is extra heavy and corrugated from top to bottom, adding greatly to its resistance and strength. Ashpit is of cast construction and equipped with roomy ash pan. Ash door fitted with lever handle. Feed door is large, fitted with lever handle, and has cheerful mica panels. Hinged smoke curtain on both sides. Draw center grate is heavily constructed. Sets on steel base, with cast iron legs. Nickel trimmed as illustrated.

## SPECIFICATIONS

No.	Diameter of Firepot	Height	Pipe Collar	Weight
17	16 in.	55 in.	7 in.	155 lbs.
19	18 in.	55 in.	7 in.	175 lbs.

# HUB AND DORT OAK HEATERS

*Draw Center Grate—For Coal*



MODEL A—HUB



MODEL A—DORT



MODEL B—DORT

**W**HERE a sturdy Oak of modern pattern and low cost is required, the Hub and Dort Oak Heaters are recommended.

Built of the same high-grade materials as used in our higher priced line, these heaters insure a maximum of usefulness and are outstanding values. The Hub comes on steel base with cast legs, while the Dort is furnished with cast legs which bolt to the ash pit.

Bodies are of No. 22 gauge copper-bearing rust-resisting steel, securely fitted to cast-iron firepot, front and top. Draw center grates with shaking ring are furnished on all sizes, except No. 11, which is fitted with dumping grate. Grates operate through shaker door at right side of ash pit. Pipe collar is reversible. Ash pit is unusually high and roomy, fitted with steel bottom unless cast bottom is specified. No. 11 is built with steel bottom only. Has large ash pit.

## SPECIFICATIONS

### MODEL "A"—HUB OAK

Full Nickel Trimmed

No.	Diameter Fire Pot	Height	Reversible Pipe Collar	Weight
11A	10 in.	41 in.	7 in.	55 lbs.
113A	12 in.	44 in.	6 in.	70 lbs.
115A	14 in.	47 in.	6 in.	90 lbs.
117A	16 in.	49 in.	6 in.	110 lbs.
119A	18 in.	51 in.	7 in.	145 lbs.

## SPECIFICATIONS

### MODEL "A"—DORT OAK

Nickel Trimmed

No.	Diameter Fire Pot	Height	Reversible Pipe Collar	Weight
11A	10 in.	40 in.	5 in.	50 lbs.
113A	12 in.	43 in.	6 in.	65 lbs.
115A	14 in.	46 in.	6 in.	85 lbs.
117A	16 in.	48 in.	6 in.	105 lbs.
119A	18 in.	50 in.	7 in.	140 lbs.

## SPECIFICATIONS

### MODEL "B"—DORT OAK

Black Trimmed

No.	Diameter Fire Pot	Height	Reversible Pipe Collar	Weight
11B	10 in.	40 in.	5 in.	45 lbs.
113B	12 in.	43 in.	6 in.	60 lbs.
115B	14 in.	46 in.	6 in.	80 lbs.
117B	16 in.	48 in.	6 in.	100 lbs.
119B	18 in.	50 in.	7 in.	135 lbs.

## PEARL WOOD HEATER

*Cast Lined—For Wood Only*



**A**HIGH-GRADE wood heater of air-tight construction, and one that has lead the field in popularity. Body is of No. 20 gauge copper-bearing rust-resisting steel, securely fitted, and cemented air tight to cast-iron top and bottom. Cast-iron front is mounted to body with heavy gasket on inside, which prevents opening between bolts at this junction, an exclusive feature not found on any other wood heater. By reason of this special construction WE ABSOLUTELY GUARANTEE the "PEARL" NOT TO LEAK AIR OR ASHES.

Cast lining cut in three sections, ten inches high, fits firmly against body of heater to prevent ashes accumulating between cast lining and body, thereby preventing body from warping. Has swinging top cover for feeding large chunks of wood. Front feed door opening is extra large, fitted with smoke curtain. Draft opening is protected by spark guard. Heavy cast iron legs bolt on. Nickel parts, as illustrated, are triple plated.

### SPECIFICATIONS

No.	Length of Wood	Width	Height	Pipe Collar	Weight
22K	22 in.	16 in.	38 in.	6 in.	138 lbs.
26K	26 in.	17 in.	42 in.	6 in.	160 lbs.

## FERN WOOD HEATER

*Cast Lined—For Wood Only*

**A**VERY attractive wood heater made to meet a very popular demand. Body is made of No. 20 gauge copper-bearing rust-resisting steel, securely fitted to cast-iron front, top and bottom, all joints cemented air tight. Cast-iron lining in three sections, nine inches high, is thoroughly ventilated to prevent warping. Has swinging top cover for feeding large chunks of wood. Front feed door is large. Draft is admitted through nickel screw draft register. Heavy cast iron legs bolt on. Nickel parts, as illustrated, are triple plated.



### SPECIFICATIONS

No.	Length of Wood	Width	Height	Pipe Collar	Weight
18	18 in.	13 in.	36½ in.	6 in.	90 lbs.
22	22 in.	13 in.	37½ in.	6 in.	105 lbs.
25	25 in.	14½ in.	39 in.	6 in.	120 lbs.
28	28 in.	14½ in.	41½ in.	6 in.	140 lbs.

# IVY WOOD HEATER

*Cast Lined—For Wood Only*



MODEL A



MODEL B

ONE of our most popular wood heaters, the Ivy is attractive in design and a heater that will give years of satisfactory service.

Body is of heavy gauge copperbearing rust-resisting steel, securely fitted and cemented airtight to cast iron top, front and bottom. Top is fitted with swing-off feed and contains cooking lid. Bottom is heavily corrugated with recessed ash pit, to which heavy cast iron legs are bolted. Cast lining, eight inches high, corrugated, is cut in three sections and ventilated to prevent warping. Has large

front feed door. Model "B" is fitted with mica feed door through which the glow of the fire may be seen.

Has gravity type ash door, automatically held open while removing ashes and fitted with nickel screw draft register. Nickel parts, as illustrated are triple plated. Cast iron basket coal grates and reversible pipe collar can be furnished on No. 18 size Models "A" and "B." When so equipped, specify trade name "Aster."

## SPECIFICATIONS

### MODEL "A"

#### All Cast Feed Door

No.	Length of Wood	Width	Height	Pipe Collar	Weight
18A	18 in.	11 in.	33 in.	6 in.	75 lbs.
22A	22 in.	12 in.	33 in.	6 in.	90 lbs.
25A	25 in.	13 in.	36 in.	6 in.	110 lbs.
28A	28 in.	13 in.	36 in.	6 in.	125 lbs.

### MODEL "B"

#### Mica Feed Door

No.	Length of Wood	Width	Height	Pipe Collar	Weight
18B	18 in.	11 in.	33 in.	6 in.	75 lbs.
22B	22 in.	12 in.	33 in.	6 in.	90 lbs.
25B	25 in.	13 in.	36 in.	6 in.	110 lbs.
28B	28 in.	13 in.	36 in.	6 in.	125 lbs.

## MAPLE AND HAZEL WOOD HEATERS

*Cast Lined—For Wood Only*



MAPLE



HAZEL

**M**APLE and Hazel Wood Heaters meet the demand for serviceable heaters at low cost and contain all the essential features of our higher priced line, but less nickel trimmings.

Bodies are of heavy gauge copper-bearing rust-resisting steel, cemented and fitted airtight to cast iron top, front and bottom. Body has large swing feed and contains cooking lid. Bottom is heavily corrugated, with recessed ash pit, to which heavy

cast legs are bolted. Cast lining, corrugated, eight inches high, is cut in three sections and ventilated to prevent warping.

Maple has large front feed door. Gravity type ash door is automatically held open while removing ashes, and fitted with nickel screw draft register. Cast-iron basket coal grates and reversible pipe collar can be furnished on No. 18 sizes. When so equipped, specify trade names "Aster" for Maple and "Pansy" for Hazel.

### SPECIFICATIONS

#### MAPLE

No.	Length of Wood	Width	Height	Pipe Collar	Weight	No.	Length of Wood	Width	Height	Pipe Collar	Weight
18	18 in.	11 in.	33 in.	6 in.	70 lbs.	18	18 in.	11 in.	33 in.	6 in.	65 lbs.
22	22 in.	12 in.	33 in.	6 in.	85 lbs.	22	22 in.	12 in.	33 in.	6 in.	75 lbs.
25	25 in.	13 in.	36 in.	6 in.	100 lbs.	25	25 in.	13 in.	36 in.	6 in.	90 lbs.
28	28 in.	13 in.	36 in.	6 in.	115 lbs.	28	28 in.	13 in.	36 in.	6 in.	105 lbs.

#### HAZEL

No.	Length of Wood	Width	Height	Pipe Collar	Weight
18	18 in.	11 in.	33 in.	6 in.	65 lbs.
22	22 in.	12 in.	33 in.	6 in.	75 lbs.
25	25 in.	13 in.	36 in.	6 in.	90 lbs.
28	28 in.	13 in.	36 in.	6 in.	105 lbs.

## OAKWOOD AIR-TIGHT HEATER

*Cast Iron Top—For Wood Only*

**B**ODY made of No. 26 gauge uniform color blue steel, No. 27 gauge steel lining extending half way to top of heater. Fitted with cast iron front frame ash guard and feed door. Draft is admitted through draft slide in main front. Heavy cast iron top, securely mounted to body, is fitted with two 7-inch covers and short center and may be used for cooking, etc. Cast iron legs securely fastened to bottom of heater by heavy steel cleats.

### SPECIFICATIONS

No.	Length	Width	Height of Body	Cooking Covers	Weight
426	26 in.	17 in.	24 in.	2-7 in.	75 lbs.



# BROOKWOOD DOWN-DRAFT AIR-TIGHT HEATER

*Cast Iron Top—For Wood Only*



**I**N response to the demand for a serviceable hot blast, down-draft wood heater of ample proportions, with cast iron top, the Brookwood is now available.

Body is made of No. 26 gauge Uniform Color Blue Steel, double seamed to heavy steel bottom; No. 27 gauge steel lining extending half way to top of heater. Heavy cast iron top, fitted with extra large swing feed for feeding large chunks of wood, contains cooking lid.

Draft is admitted through upper opening of hot blast tube, which is fitted with nickel draft slide discharging preheated oxygen to unburned gases, producing greater combustion and fuel economy. Hot blast tube fitted with heavy cast iron elbow securely bolted to body of heater.

Cast iron legs securely fastened to bottom of heater by heavy steel cleats. Has six-inch pipe collar.

## SPECIFICATIONS

No.	Length of Wood	Extreme Width	Height of Body	Pipe Collar	Top Feed	Weight
26	26 in.	19 in.	25 in.	6 in.	15x13 in.	70 lbs.
22	22 in.	17½ in.	20 in.	6 in.	12½x12½ in.	60 lbs.

# AUBURN AIR-TIGHT HEATER

*New Roll Top—New Design*

*For Wood Only*

**M**ODELS "A" and "B" Auburn heater tops are No. 27 gauge, stamped roll design, adding to rigidity of construction and eye value, and are fitted with built-in check draft. Bodies are made of No. 29 gauge Uniform Color Blue Steel; No. 29 gauge steel lining extends half way to top of stove. Mounted with cast front frame, neatly patterned, securely bolted to body, fitted with large cast-iron feed door. Draft is admitted through large nickel screw draft register in feed door. Mounted with four cast legs, securely fastened to bottom of stove by heavy steel cleats. Has six-inch pipe collar on all sizes. Model "A" is made with top fuel collar, while Model "B" is made without top fuel collar, top being securely braced and may be used for cooking, etc. Wonderful values filling the need for low-priced air-tight heaters with front feed door.



MODEL A



MODEL B

## SPECIFICATIONS

### MODEL "A"

#### With Top Fuel Collar

No.	Extreme Length	Extreme Width	Height	Weight
20	20 in.	15 in.	18¾ in.	25 lbs.
22	22 in.	15½ in.	20¾ in.	27 lbs.
24	24½ in.	16½ in.	23¼ in.	30 lbs.
26	26 in.	17 in.	24¾ in.	32 lbs.

#### Without Top Fuel Collar

No.	Extreme Length	Extreme Width	Height	Weight
220	20 in.	15 in.	18¾ in.	25 lbs.
222	22 in.	15½ in.	20¾ in.	27 lbs.
224	24½ in.	16½ in.	23¼ in.	30 lbs.
226	26 in.	17 in.	24¾ in.	32 lbs.

ALL HEATERS ARE OILED AND PACKED IN PAPER CARTONS

## KING DOWN-DRAFT AIR-TIGHT HEATER

*New Roll Top—New Design*

*For Wood Only*



**T**OPS are made of No. 27 Gauge, Stamped roll design, adding to rigidity of construction and eye value and are fitted with built-in check draft. Bodies are made of No. 29 gauge Uniform Color Blue Steel; bottom is double seamed; No. 29 gauge steel lining extends half way to top. Is mounted with downdraft pipe on outside of heater, which is made of No. 28 gauge Uniform Color Blue Steel, mounted with heavy cast iron elbow firmly bolted to body and fitted with cast nickel down-draft damper. Has six-inch pipe collar and large fuel collar on all sizes. Cast legs are securely fastened to bottom of stove by heavy steel cleats, no bolts being used.

### SPECIFICATIONS

No.	Extreme Length	Extreme Width	Height	Weight
622B	22 in.	15½ in.	20¾ in.	23 lbs.
624B	24½ in.	16½ in.	23¼ in.	25 lbs.
626B	26 in.	17 in.	24¾ in.	28 lbs.

## STERLING AIR-TIGHT HEATER

*New Roll Top—New Design*

*For Wood Only*

**T**OPS are made of No. 27 Gauge, Stamped roll design, adding to rigidity of construction and eye value and are fitted with built-in check draft. Bodies are made of No. 29 gauge Uniform Color Blue Steel; bottom is double seamed; No. 29 gauge steel lining extends half way to the top. Mounted with cast ash pouch, having swing door, fitted with cast draft register, through which ashes or fire may be removed with a fire shovel. Has six-inch steel pipe collar on all sizes. Heavy cast legs are fastened to bottom of stove by steel cleats.

### SPECIFICATIONS

No.	Extreme Length	Extreme Width	Height	Weight
120D	20 in.	15 in.	18¾ in.	20 lbs.
122D	22 in.	15½ in.	20¾ in.	23 lbs.
124D	24½ in.	16½ in.	23¼ in.	25 lbs.
126D	26 in.	17 in.	24¾ in.	28 lbs.



ALL HEATERS ARE OILED AND PACKED IN PAPER CARTONS

## MISSISSIPPI AIR-TIGHT HEATER

*New Roll Top—New Design*

*For Wood Only*



**T**OPS are made of No. 27 Gauge, Stamped roll design, adding to rigidity of construction and eye value and are fitted with built-in check draft. Bodies are made of No. 29 gauge Uniform Color Blue Steel; bottom is double seamed; No. 29 gauge steel lining extends half way to top of all stoves, with the exception of 016 and 018, which are unlined. Mounted with cast draft fitted with nickel screw draft register, and has cast legs which are fastened to bottom of stove by heavy steel cleats. Has six-inch steel pipe collar on all sizes except No. 016, which has five-inch. All sizes have four legs, excepting Nos. 016, 018 and 18, which have three legs.

### SPECIFICATIONS

No.	Extreme Length	Extreme Width	Height	Weight
016	16 in.	12½ in.	12 in.	9 lbs.
018	18 in.	14 in.	12¾ in.	11 lbs.
18	18 in.	14 in.	12¾ in.	12 lbs.
20	20 in.	15 in.	18¾ in.	16 lbs.
22	22 in.	15½ in.	20¾ in.	19 lbs.
24	24½ in.	16½ in.	23¼ in.	22 lbs.
26	26 in.	17 in.	24¾ in.	25 lbs.

*Nos. 016, 018 and 18 Heaters Packed Two in Carton*

## BRAIDWOOD AIR-TIGHT HEATER

*New Roll Top—New Design*

*For Wood Only*

**T**OPS are made of No. 27 Gauge, Stamped roll design, adding to rigidity of construction and eye value and are fitted with built-in check draft. Bodies are made of No. 29 gauge Uniform Color Blue Steel; bottom is double seamed; No. 29 gauge steel lining extends half way to top of all stoves, with the exception of 016H and 018H, which are unlined. Mounted with sheet steel draft, fitted with gravity type ash door held in closed position with steel clip. Ash door lifts up to remove ashes and has cast legs which are fastened to bottom of stove by heavy steel cleats. Has six-inch steel pipe collar on all sizes except No. 016H, which has five-inch. All sizes have four legs, excepting Nos. 016H, 018H and 18H, which have three legs.

### SPECIFICATIONS

No.	Extreme Length	Extreme Width	Height	Weight
016H	16 in.	12½ in.	12 in.	9 lbs.
018H	18 in.	14 in.	12¾ in.	11 lbs.
18H	18 in.	14 in.	12¾ in.	12 lbs.
20H	20 in.	15 in.	18¾ in.	16 lbs.
22H	22 in.	15½ in.	20¾ in.	19 lbs.
24H	24½ in.	16½ in.	23¼ in.	22 lbs.
26H	26 in.	17 in.	24¾ in.	25 lbs.

*Nos. 016H, 018H and 18H Heaters Packed Two in Carton*

ALL HEATERS ARE OILED AND PACKED IN PAPER CARTONS



# RANGER SHEET METAL CAMP STOVES

*For Wood Only*



No. 26



No. 46



No. 50

**T**HE RANGER is a practical sheet metal camp stove designed for the burning of wood only and will cook and bake with a minimum of fuel.

Nos. 26 and 46 are made of No. 27 gauge One Pass Cold Rolled Steel; bodies and ovens are electrically welded; top and bottoms are securely seamed; cushion panel oven and fire doors; has 4 steel legs, as illustrated; pull out damper to control travel of heat.

Packed one in paper carton.

The No. 50 RANGER is made of No. 24 gauge One Pass Cold Rolled Steel, without bottom, with solid top of No. 16 gauge steel securely seamed to body; cushion panel oven and fire doors; pull out damper to control travel of heat.

Packed one in paper carton.

## SPECIFICATIONS

Number.....	26	46	50
Extreme Height.....	13½"	13½"	12"
Top.....	22½" x 11½"	22½" x 16½"	23½" x 17½"
Cooking Holes.....	2"-6"	4"-6"	none
Oven.....	7"x10"x10½"	7"x10"x15½"	7"x10"x15¾"
Pipe Collar.....	5"	5"	5"
Weight.....	12 lbs.	16 lbs.	23 lbs.

# REX STEEL DRUM OVEN

**A**PRACTICAL Drum Oven that permits baking, with heat that is ordinarily wasted in the smoke pipe.

Made of nicely finished uniform color blue steel. Has steel collars and oven rack.

## SPECIFICATIONS

No.	Oven	Drum Size	Weight
168	11x17 in.	17½x14½ in.	10 lbs.





## TORRID CANNON HEATER

*For Coal*

THE TORRID has been designed and built to meet the demand for a large, heavy and substantially constructed cannon, to withstand the severest service, for a long period of time, and is especially suited for heating of large rooms, halls, etc. FIRE-POT is made extra heavy and straight, eliminating danger of fire-cracking; has dumping and shaking grate. ASH PIT is extra large, with large hearth, fitted with two down-draft registers, which supply an ample amount of draft. FEED DOOR SECTION not bolted to firepot as its size and weight make this unnecessary, adding to convenience in moving and shipping. MAIN TOP is flat and contains cooking lid. FEED DOOR is hinged, fitted with check. ASH DOOR is hinged, and roomy for removal of ashes.

Can be furnished with upper steel drum when specified, adding greatly to heating capacity.

### SPECIFICATIONS

No.	Diameter of Fire-Pot	Height	Pipe Collar	Weight
22	19 in.	50 in.	7 in.	390 lbs.

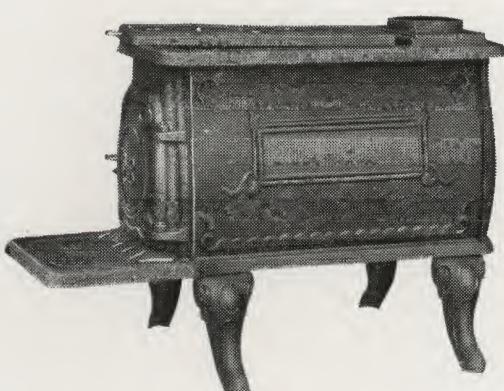
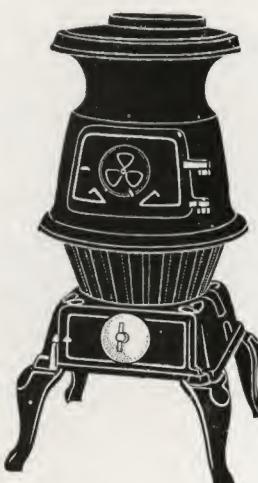
## JUNIOR CANNON HEATER

*For Coal*

THE JUNIOR CANNON is of the latest construction, and available in four sizes, and meets the demand for a small size, low-priced utility heater. Is made from the highest grades of material and is so designed and constructed that the castings will not crack or warp from heavy firing; all joints are well fitted and cemented air-tight. Has corrugated fire-pot, self-mounting ash door fitted with nickel screw draft to control the fire—no ash pan. Has draw center grate on all sizes except No. 311, which has flat dump grate. Has large size feed door fitted with draft check; 6-inch pipe collar on all sizes except on No. 317, which has 7-inch pipe collar.

### SPECIFICATIONS

No.	Diameter of Fire-Pot	Height	Pipe Collar	Weight
311	9 in.	27 in.	6 in.	40 lbs.
313	11 in.	28½ in.	6 in.	60 lbs.
315	13 in.	31 in.	6 in.	80 lbs.
317	15 in.	35 in.	7 in.	115 lbs.



## STAR BOX HEATER

*All Cast Iron—For Wood Only*

DESIGNED in a plain, Colonial pattern, the STAR all-cast box heater is substantial and durably built, and dollar for dollar, there is no better value obtainable. Ends, sides, top and bottom all of heavy cast-iron that will withstand hard usage. Nos. 132 and 136 have cut sides with ample room for expansion, to prevent cracking. Bottom and hearth in one piece and made extra heavy. Unsightly rods on outside have been dispensed with, stoves being held tight by bolts. Swing hearth door gives full access to ash pit.

All sizes have two lids except Nos. 118 and 122. Hearth plate pulls out to admit draft; has large front feed and also swing top feed. Available in an assortment of sizes to meet all cast box stove requirements.

### SPECIFICATIONS

No.	Length of Wood	Width	Height	Cooking Holes	Pipe Collar	Weight
118	18 in.	8½ in.	20½ in.	1-7 in.	6 in.	55 lbs.
122	22 in.	10 in.	23½ in.	1-7 in.	6 in.	75 lbs.
125	25 in.	10½ in.	24 in.	2-7 in.	6 in.	90 lbs.
128	28 in.	11½ in.	26 in.	2-7 in.	6 in.	106 lbs.
132	32 in.	13½ in.	27½ in.	2-8 in.	6 in.	140 lbs.
136	36 in.	14½ in.	28½ in.	2-8 in.	6 in.	160 lbs.

# JUNIOR AND GIANT TANK HEATERS

*For Coal*



No. 50 JUNIOR

**C**OMBINATION tank heater and laundry stove of latest design and construction, economical and convenient, supply hot water at a minimum cost. Has hollow water heating firepot with water entirely surrounding the fire. Tested to 250 lbs. pressure, assuring long life and efficiency.



No. 54 JUNIOR

## SPECIFICATIONS

Height .....	22 inches
Top .....	18½ x 20¼ inches
Fire Pot (inside).....	6½ x 10 inches
Grate .....	7½ inches
Covers .....	2-8 inch
Capacity per hour.....	40 gals.
Weight .....	90 lbs.

## SPECIFICATIONS

Height .....	22 inches
Top .....	20¾ x 20¾ inches
Fire Pot (inside).....	6½ x 10 inches
Grate .....	7½ inches
Covers .....	4-8 inch
Capacity per hour.....	40 gals.
Weight .....	110 lbs.



No. 80 JUNIOR

**W**HERE large quantities of hot water are needed, the Giant fills a very definite want. Designed to use every unit of heat efficiently, they are economical in operation. Fire is always under control and regulated by dampers conveniently located. Has hollow water heating dome, tested to 250 lbs. pressure, affording larger heating surfaces.



GIANT

## SPECIFICATIONS

Number.....	80	84
Height.....	23"	24"
Top.....	23 x 18"	21½ x 25"
Fire Pot (inside).....	11½ x 7"	11½ x 7"
Grate.....	10"	10"
Covers.....	2-8"	4-8"
Weight.....	125 lbs.	135 lbs.
Capacity per hour.....	60 gals.	60 gals.

## SPECIFICATIONS

Number .....	100	105
Height over all.....	21"	26"
Height of water body.....	9¼"	14½"
Diameter of water body, outside.....	12¾"	12¾"
Diameter of water body, inside.....	9¾"	9¾"
Height of fire pot, brick lining .....	5½"	5½"
Diameter of grate.....	10"	10"
Depth of ashpit.....	7"	7"
Capacity per hour.....	100 gals.	150 gals.
Weight .....	100 lbs.	135 lbs.

# Apollo Laundry Stoves

*For Coal*



No. 50

**C**OMBINED cooking, heating and laundry stoves of modern design and construction, heavily built to withstand hard usage, they have large firepot and spacious top. Two hole stoves come fitted with pouch feed door. Roomy ashpit has cast iron bottom. Draw center grates.



No. 54

## SPECIFICATIONS

Height .....	20½ inches
Size of Top.....	18½ x 20¾ inches
Covers .....	2-8 inch
Diameter of Pot at Top .....	12 inches
Diameter of Grate.....	7½ inches
Weight .....	65 lbs.

## SPECIFICATIONS

Height .....	20½ inches
Size of Top.....	20¾ x 20¾ inches
Covers .....	4-8 inch
Diameter of Pot at Top .....	12 inches
Diameter of Grate.....	7½ inches
Weight .....	85 lbs.



No. 208

**M**ODELS 208 and 408 afford a combination heating and cooking stove, just high enough from the floor for easy access when cooking. Both numbers are equipped with pouch feed. The long firepot adapts itself for wood burning as well as coal. The steel shelf below affords ample utensil storage space.



No. 408

## SPECIFICATIONS

Height from floor to Top.....	30 inches
Size of Top.....	12x22½ inches
Size of Fire Pot at Grate.....	6x12½ inches
Style of Grate.....	Draw Shake
Lids .....	2-8 inch
Weight .....	100 lbs.

## SPECIFICATIONS

Height from floor to Top.....	30 inches
Size of Top.....	19x22½ inches
Size of Fire Pot at Grate.....	6x12½ inches
Style of Grate.....	Draw Shake
Lids .....	4-8 inch
Weight .....	115 lbs.

## AUTO LAUNDRY STOVE

*For Coal*



No. 218

**C**OMBINED Cooking, Heating and Laundry Stove, of the latest design and construction. Four-hole stoves are mounted with deflector plate in center of stove, which retains the heat, and throws it forward under the two front holes, at the same time serving as a secure support for long center, preventing sinking in of tops, so often found in laundry stoves. Are fitted with large pouch feed door, 3 inches x 8 inches, with draw-center grate, cast bottom, and large, deep, roomy ash-pit. The AUTO is not the cheapest laundry, but the best at the price.



No. 418

### SPECIFICATIONS

No.	Cooking Holes	Size of Top	Height	Weight
218	2-8 in.	14x21 in.	22½ in.	70 lbs.
418	4-8 in.	21x21 in.	24½ in.	85 lbs.

## JUMBO LAUNDRY STOVE

*For Coal*



No. 8

**C**OMBINED Cooking, Heating and Laundry Stove of the latest design and construction. Has unusually large firepot, and is fitted with large pouch feed door, with dump grate, cast bottom, and large, deep, roomy ash pit. Four-hole stoves are mounted with arch support for long centers. The Jumbo is a very attractive stove, and a popular seller.



No. 48

### SPECIFICATIONS

No.	Cooking Holes	Size of Top	Height	Weight
8	2-8 in.	21x15½ in.	21½ in.	65 lbs.
48	4-8 in.	21x22 in.	22½ in.	85 lbs.

## WONDER LAUNDRY STOVE

*For Coal*



**I**S without question the biggest Laundry value yet offered. Has pouch feed, six-inch pipe collar, two eight-inch covers, swing feed and ash door, dumping grate, and large top. Ash door is fitted with neat nickel screw draft register. Bottom is made of heavy steel.

### SPECIFICATIONS

No.	Cooking Holes	Size of Top	Height	Weight
8	2-8 in.	15x19½ in.	20 in.	45 lbs.

## IMPORTANT WHEN SETTING UP STOVES

**A**LL of our stoves are made of the very best material and in the most thorough manner, and are carefully inspected before leaving our factory. If properly put up they cannot fail to give satisfaction.

In setting up a stove the following rules should be observed:

Examine stove and see that it is in perfect condition, that all plates are in place.

See that the chimney is free from soot and all obstructions, and that it is higher than any other part of the house. All openings into the chimney should be closed and the space around the pipe, where it enters the wall, should be closed perfectly tight with a pipe collar. No air should enter the chimney except that which passes through the stove.

Do not reduce the capacity of the pipe to accommodate a small opening in the chimney, but enlarge opening to suit the pipe.

Use pipe same size as collar on stove.

Do not push the pipe into the chimney too far.

Use as little pipe and as few elbows as possible.

See that there are no pipe holes open on the opposite side of the chimney, either above or below, and that there is no unused stove with draft slide open, leading into the same chimney.

Give explicit instructions as to the operation of the dampers and grates, and the cleaning of the flues.

Never sell a small stove to do the work of a large one.

Because of the failure of some dealers to do some of the simple things noted above, users sometimes have trouble and become dissatisfied with a stove or range, when the trouble is all due to local causes.



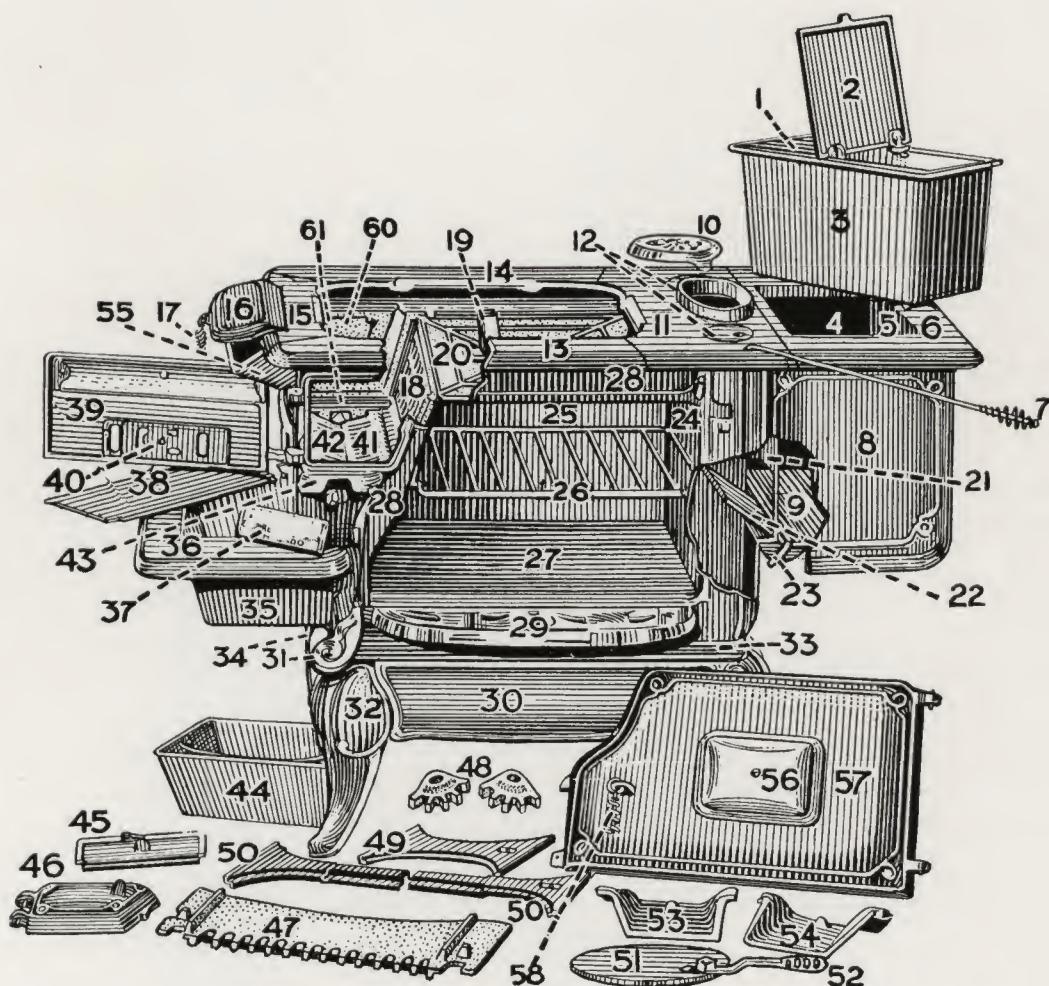
## IN ORDERING REPAIRS

**U**SE EXTREME CARE IN GIVING THE NAME, CORRECT NUMBER AND DATE OF STOVE FOR WHICH YOU WANT REPAIRS. If unable to give name or number of the part needed make a rough sketch of same. Refer to section views on the following pages.

We designate the front of a range by standing facing the oven; in cook stoves, facing the hearth. In ordering similar parts, state whether to the right or to the left.

Care in ordering will obviate delay and mistakes in shipping. We will not bear any expense where errors are clearly not ours, nor will we receive goods returned without first being advised.

# CAST COOK REPAIR PARTS

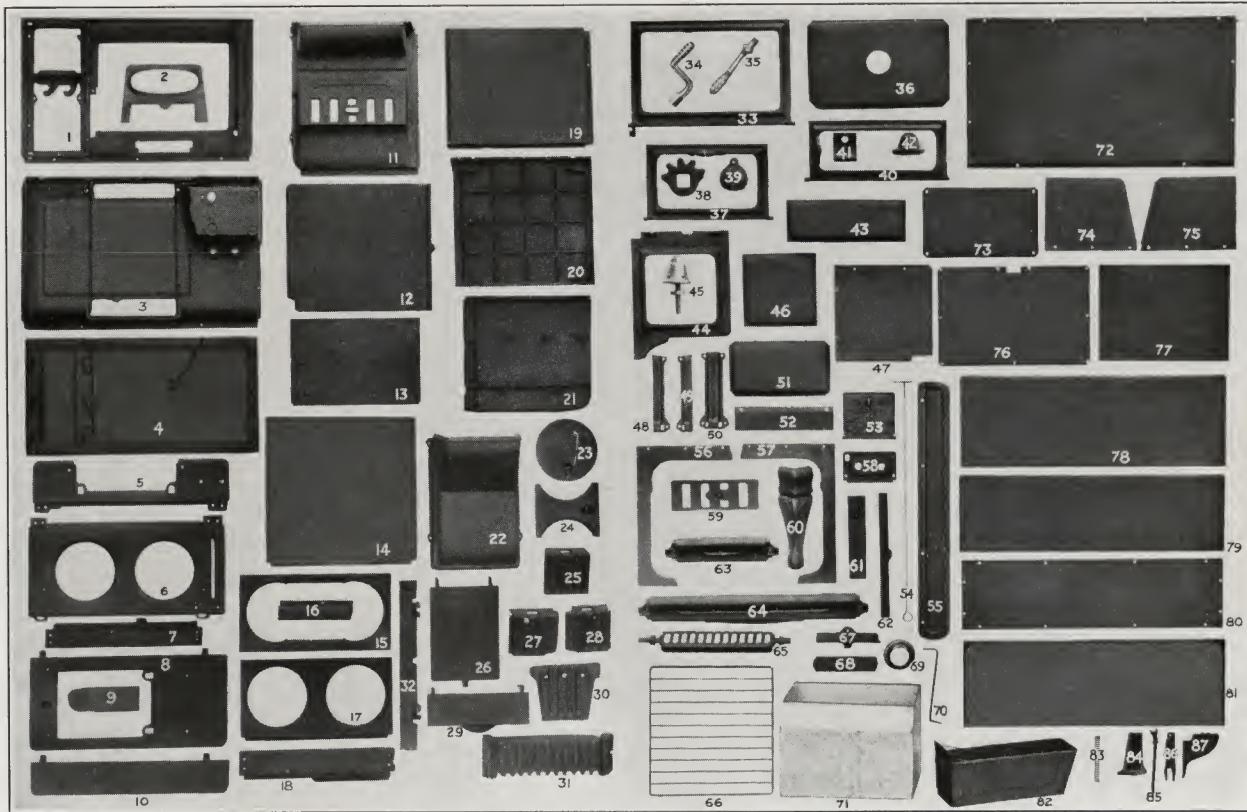


When designating right or left, take position facing the hearth or ash pit, which is called the front of the stove

No.	ITEM	No.	ITEM	No.	ITEM
1	Left section of reservoir cover	21	Main back (state if Reservoir or square top stove)	41	Long duplex grate
2	Right section of reservoir cover	22	Reservoir damper	42	Short duplex grate
3	Reservoir tank	23	Reservoir damper handle	43	Ash guard
4	Reservoir left end	24	Back oven plate	44	Ash pan
5	Reservoir back plate	25	Left oven door	45	Clean-out door
6	Reservoir top	26	Oven rack	46	Fire door
7	Swing towel rod	27	Oven bottom	47	Front grate
8	Reservoir right end	28	Main side (state whether right or left side is wanted)	48	Grate cogs
9	Reservoir bottom	29	Outside oven shelf	49	Short center
10	Tea shelf	30	Long base strip	50	Long center complete
11	Main back top	31	Oven door kicker	51	Cover
12	Flue covers	32	Leg	52	Lifter
13	Main right top	33	Main bottom	53	Left end lining
14	Main left top	34	Short base strip	54	Right end lining
15	Main front top	35	Hearth or ash pit	55	Pouch or main front
16	Pouch feed door	36	Name-plate	56	Oven door panel
17	Alaska cold handle	37	Swing hearth cover	57	Oven door right
18	Fire back	38	Front door	58	Alaska cold handle
19	Center rest	39	Draft slide in front door	59	Front oven plate (not shown on cut)
20	Oventop	40			

Specify Number of Each Part and Name and Number of Cook Stove It Is Intended For

## Cast Range Repair Parts



When designating right or left, take position facing the oven door, which is called the front of the range.

No.	ITEM	No.	ITEM	No.	ITEM
1	Main Front	30	End Lining	59	Draft Slide
2	Pipe Collar	31	Front Grate	60	Leg
3	Main Back Side	32	Front Protection Strip	61	Damper
4	Main Bottom	33	Oven Door Frame	62	Reservoir Bottom Bar
5	Left End Top	34	Crank Shaker	63	Short Base Strip
6	Right End Top	35	Lifter	64	Long Base Strip
7	Front Top	36	Oven Door Panel	65	Grate Bar
8	Reservoir Top	37	High Closet Door Frame	66	Oven Rack
9	Flue Strip	38	Grate Cog	67	Rear Grate Cover
10	End Shelf	39	Water Stop	68	Cleanout Door
11	Main Left End	40	Ash and Fire Door Frame	69	Thermometer
12	Bottom Oven Plate	41	Oven Door Spring Catch	70	Damper Rod
13	Right Oven Plate	42	Damper Knob	71	Reservoir Tank
14	French Plate	43	Ash and Fire Door Panel	72	High Closet Splasher
15	Front Anchor Plate	44	Reservoir Front Frame	73	High Closet Door Inside Lining
16	Oven Door Spring Cover	45	Spring Knob	74	Left High Closet End Panel
17	Middle Anchor Plate	46	Reservoir Panel	75	Right High Closet End Panel
18	Back Top	47	Reservoir Rear End	76	Oven Door Inside Lining
19	Main Right End	48	Left H. C. Hinge Corner	77	Reservoir Right End Panel
20	Top Oven Plate	49	Right H. C. Hinge Corner	78	High Closet Bottom
21	Left Oven Plate	50	Middle H. C. Hinge	79	High Closet Top
22	Flue Back	51	High Closet Door Panel	80	High Closet Upper Back
23	Cover	52	Steel Ash Chute	81	High Shelf Top
24	Short Center	53	Inner Fire Door	82	Ash Pan
25	Middle Section Fire Back	54	Scraper	83	Oven Door Spring
26	Reservoir Cover	55	High Closet Extension Guard	84	Center Post
27	Front Section Fire Back	56	Left High Closet Bracket	85	Oven Door Spring Plunger
28	Rear Section Fire Back	57	Right High Closet Bracket	86	Oven Door Hinge Cover
29	Pouch Feed Door	58	Front Grate Cog Cover	87	End Shelf Bracket

*Specify Color Combination, Number of Each Part and Number of Range It Is Intended For*

# W631 Autona Circulator Repair Parts

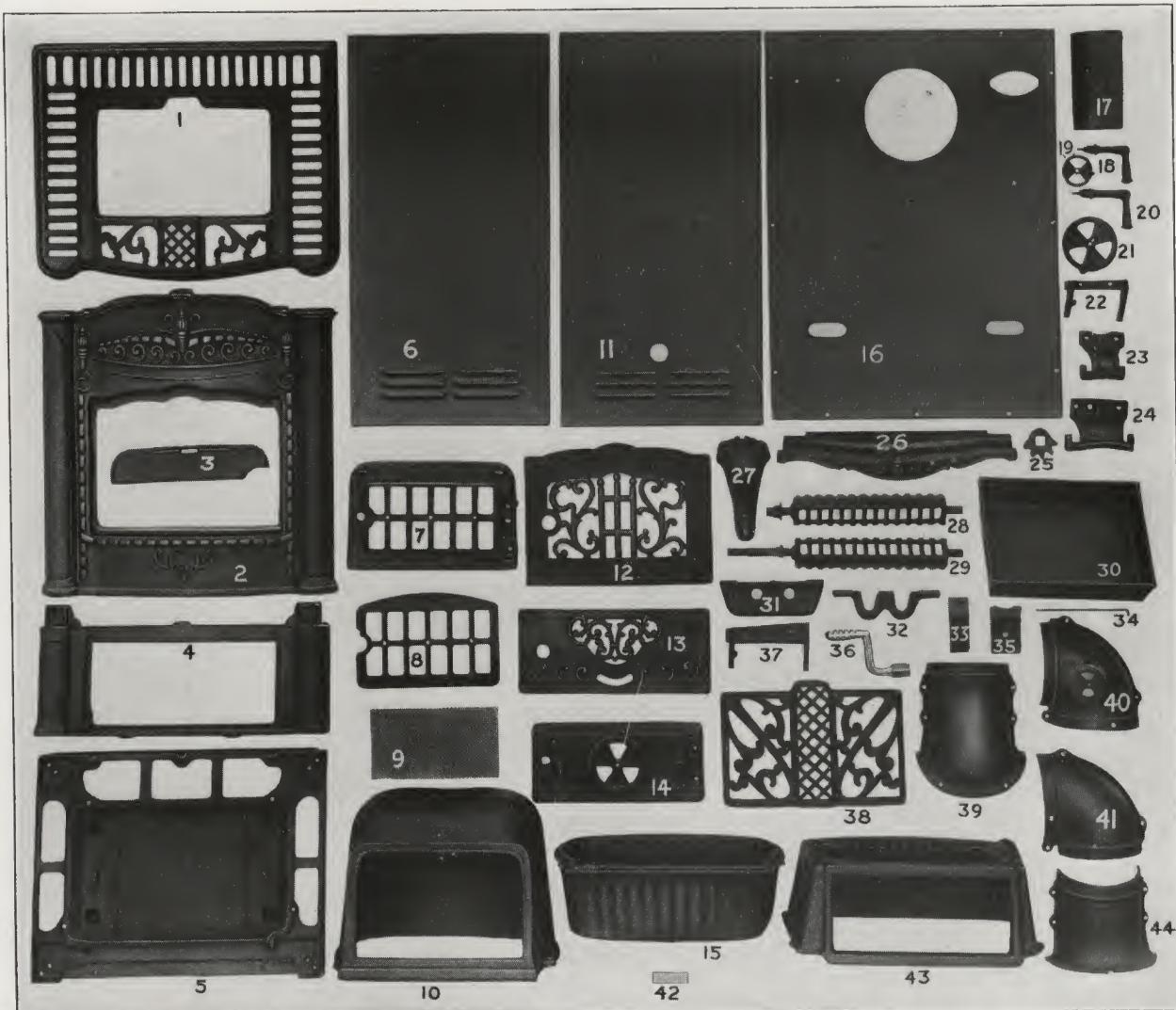


When designating right or left, take position facing the feed door, which is called the front of the circulator.

No.	ITEM		No.	ITEM	
1	Main Top	(Enamel)	32	Short Base Strip	(Enamel)
2	Upper Front	(Enamel)	33	Front Base Strip	(Enamel)
3	Top Cover	(Enamel)	34	Back Base Strip	(Enamel)
4	Lower Front	(Enamel)	35	Ash Door	
5	Bottom		36	Steel Back	(Enamel)
6	Water Pan	(Enamel)	37	Mica Fire Door	
7	Ash Door Lug		38	Mica Frame	
8	Ash Door Register Wheel		39	Fire Door Panel	(Enamel)
9	Draft Door		40	Leg	(Enamel)
10	Draft Door Rod		41	End Lining	
11	Grate Support		42	Sheet Steel Radiator Support	
12	Grate Hanger		43	Mica Door Wire Handle	
13	Shaker Crank		44	Collar Register Wheel	
14	Ash Door Handle		45	Grate Cogs	
15	Mica Fire Door Lug		46	Dome Lug	
16	Draft Door Pull Rod		47	Fire Door Pins	
17	Left Steel Side	(Enamel)	48	Mica	
18	Left Cabinet Door	(Enamel)	49	Door Knob	
19	Right Cabinet Door	(Enamel)	50	Ash Door Stop	
20	Ash Door Panel	(Enamel)	51	Door Spring Clip	
21	Lower Section Elbow		52	Dome	
22	Upper Section Elbow		53	Draft Door Pull Chain, complete with S Hooks and Ring	
23	Ash Pan		54	Smoke Curtain	
24	Ash Door Frame	(Inner)	55	Grate Frame	
25	Right Steel Side	(Enamel)	56	Short Grate Bar	
26	Fire Door Frame	(Inner)	57	Long Grate Bar	
27	Mica Screen		58	Front Lining	
28	Upper Section Collar		59	Back Lining	
29	Upper Dome Collar		60	Back Steel Column	(Enamel)
30	Lower Section Collar		61	Front Cast Column	(Enamel)
31	Lower Dome Collar				

*Specify Number of Each Part, Color Finish and Number of Circulator It Is Intended For*

## Cornell Circulator Repair Parts



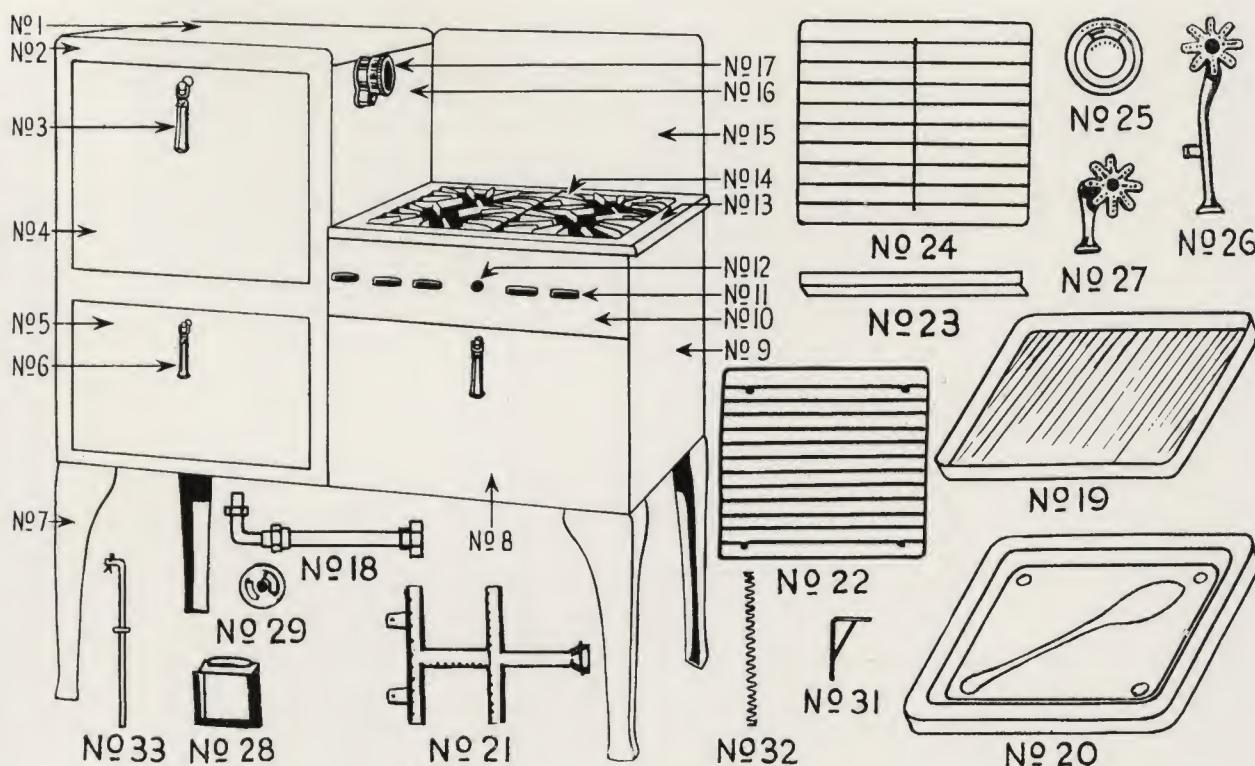
When designating right or left, take position facing the feed door, which is called the front of the circulator.

No.	ITEM		No.	ITEM
1	Main Top	(Enamel)	23	Ash Door Hinge
2	Main Front	(Enamel)	24	Fire Door Hinge
3	Smoke Curtain		25	Grate Cogs
4	Lower Front	(Enamel)	26	Front Base Strip
5	Bottom		27	Leg
6	Left Steel Side	(Enamel)	28	Short Grate Bar
7	Fire Door	(Inner)	29	Long Grate Bar
8	Mica Frame	(Enamel)	30	Ash Pan
9	Mica Screen		31	Left Grate Hanger
10	Dome		32	Right Grate Hanger
11	Right Steel Side	(Enamel)	33	Ash Door Stop
12	Fire Door Panel	(Enamel)	34	Wire Fire Door Pin
13	Ash Door Panel	(Enamel)	35	Smoke Curtain Hinge
14	Ash Door		36	Shaker Crank
15	Fire Pot		37	Fire Door Lug
16	Steel Back		38	Top Cover
17	Water Pan	(Enamel)	39	Upper Dome Collar
18	Fire Door Handle	(Enamel)	40	Right Section Elbow
19	Collar Register Wheel		41	Left Section Elbow
20	Ash Door Handle	(Enamel)	42	Mica
21	Ash Door Register Wheel		43	Ash Pit
22	Ash Door Lug		44	Lower Dome Collar

Specify Number of Each Part, Color Finish and Number of Circulator It Is Intended For

# Repair Parts for Console Model Gas Ranges

**IMPORTANT**—When ordering be sure to give correct number of range including letters following number, also advise if for range with right or left hand oven. State color of enamel and kind of gas used.

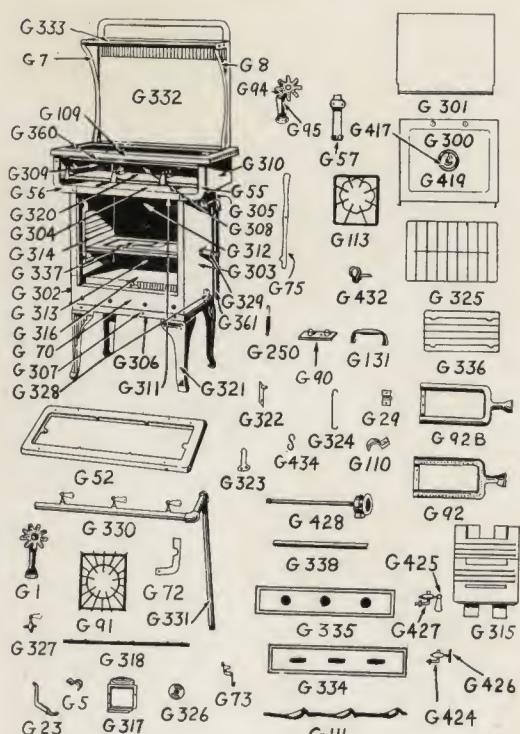


No.	ITEM
1	Main oven top
2	Main cast front which fits around oven and broiler doors.
3	Pendant oven door handle
4	Oven door—less handle and lining
5	Broiler door—less handle and lining
6	Pendant broiler door or drawer handle
7	Legs
8	Utility drawer front
9	Burner box end
10	Manifold apron
11	Gas cock handles
12	Pilot lighter
13	Main cooking top
14	Grids—Two (2) to set
15	Splasher back
16	Oven short side

No.	ITEM
17	Oven heat control
18	Pipe connection for oven burner
19	Drip pan
20	Broiler pan
21	Oven burner
22	Rack for broiler pan
23	Lining spacer
24	Oven rack
25	Side wall thermometer
26	Long top burner
27	Short top burner
28	Flue collar
29	Mixer cap
31	Oven burner support
32	Oven or broiler door spring
33	Oven door spring rod.

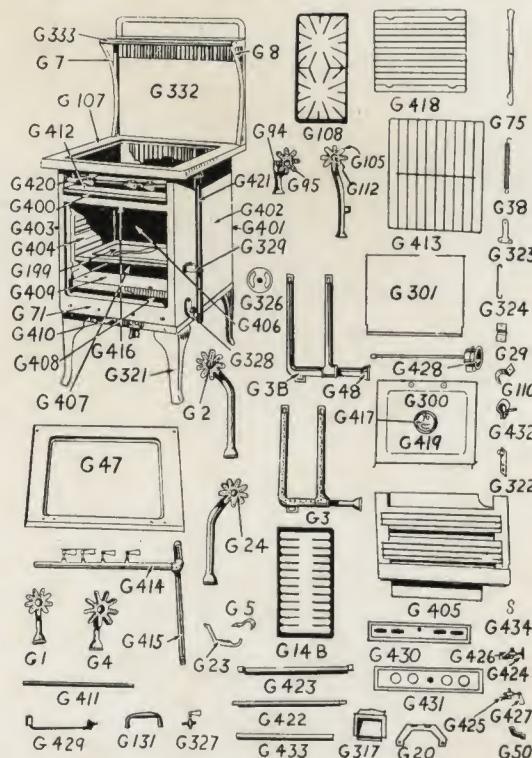
# Repair Parts for Three and Four Burner Cookers

**Important**—When ordering be sure to give the following information: Name of cooker, complete number including any letters following number, color of enamel, also kind of gas used.



## Parts for Three Burner Cookers

No.	ITEM	No.	ITEM
G 1	Cooking Top Burner. (For 163).	G314	L. H. Oven Lining.
G 5	Top Manifold Clamp. (For 163).	G315	R. H. Oven Lining.
G 7	L. H. Shelf Bracket.	G316	Bottom Oven Lining.
G 8	R. H. Shelf Bracket.	G317	Steel Vent Collar.
G 23	Bottom Manifold Bracket. (For 163).	G318	Top Burner Rest. (For 163).
G 29	Lug that Holds Spring Lever.	G319	Drip Pan.
G 52	Cooking Top. (For 163).	G320	Cooker Leg.
G 55	R. H. Front Top Support. (For 3163).	G321	Oven Door Hinge Pin.
G 56	L. H. Front Top Support.	G322	Lever that Door Spring Hooks On.
G 57	Back Top Support.	G323	Door Hook that Spring Hooks On.
G 70	Main Cast Front.	G325	Wire Oven Rack.
G 72	R. H. Front Top Support. (For 163).	G326	Air Mixer Cap.
G 73	Lug that Holds Top Burner Rests. (For 163).	G327	Top Burner Cock. (For 163).
G 75	Safety Lever for Range with Broiler.	G328	Oven Gas Cock.
G 90	Oven Burner Support.	G329	Steel Clamp for Down Pipe on Manifold.
G 91	Grid for Cooking Top. (For 163).	G330	Front Manifold Pipe. (For 163).
G 92	Oven Burner.	G331	Down Pipe for Manifold. (For 163).
G 92B	Broiler Burner.	G332	Splasher Back.
G 94	Top Burner. (For 3163).	G333	Flat Top Part of Shelf.
G 95	Top Burner. (For Tank Gas).	G334	Apron for "T" Gas Cock. (For 3163).
G109	Cooking Top. (For 3163).	G335	Apron for Porcelain Gas Cock. (For 3163).
G110	Manifold Clip. (For 3163).	G336	Broiler Rack.
G111	Top Burner Rest. (For 3163).	G337	Broiler Pan.
G113	Grid. (For 3163).	G338	Lining Spacers.
G116	Top Burner Rest. (For Tank Gas).	G360	Front Manifold Pipe. (For 3163).
G131	Oven Door Handle.	G361	Down Pipe for Manifold. (For 3163).
G250	Oven Door Spring.	G417	Thermometer. (For Oven Door).
G300	Steel Oven Door Without Thermometer Hole.	G419	Steel Oven Door with Thermometer Hole.
G301	Steel Oven Door Lining.	G424	Gas Cock with "T" Handle. (For 3163).
G302	L. H. End of Cooker.	G425	Gas Cock with Porcelain Handle. (For 3163).
G303	R. H. End of Cooker.	G426	Gas Cock with "T" Handle. (For Tank Gas).
G304	Steel Main Oven Top.	G427	Gas Cock with Porcelain Handle. (For Tank Gas).
G305	Main Back of Cooker. (Outside).	G428	Wilcolator Oven Heat Control.
G306	Main Oven Bottom.	G432	Bracket that Holds No. G75 Safety Lever.
G307	Lower Body Bottom Band.	G434	Oven Door Hook. For Spring.
G308	Back Burner Box Enclosure.		
G309	L. H. Burner Box Enclosure.		
G310	R. H. Burner Box Enclosure.		
G311	Top Oven Lining.		
G312	Upper Back Oven Lining.		
G313	Lower Back Oven Lining.		



## Parts for Four Burner Cookers

No.	ITEM	No.	ITEM
G 1	Short Cooking Top Burner. (For 164).	G332	Splasher Back.
G 2	L. H. Long Cooking Top Burner. (For 164).	G333	Flat Top Part of Shelf.
G 3	Oven Burner.	G400	Steel Main Oven Top.
G 3B	Broiler Burner.	G401	Steel Back of Cooker. (Outside).
G 4	Giant Cooking Top Burner. (For 164).	G402	R. H. End of Cooker.
G 5	Top Manifold Clamp. (For 164).	G403	L. H. End of Cooker.
G 7	L. H. Shelf Bracket.	G405	R. H. Oven Lining.
G 8	R. H. Shelf Bracket.	G406	Upper Back Oven Lining.
G 14B	Grid. (For 164).	G407	Lower Back Oven Lining.
G 20	Back Oven Burner Hanger.	G408	Main Oven Bottom.
G 23	Bottom Manifold Bracket. (For 164).	G409	Bottom Oven Lining.
G 24	R. H. Cooking Top Burner. (For 164).	G410	Bottom Body Band.
G 29	Lug — That Holds Oven Door Spring Lever.	G411	Top Burner Rests. (For 164).
G 38	Oven Door Spring.	G412	Drip Pan.
G 47	Main Cooking Top. (For 164).	G413	Wire Oven Rack.
G 48	Goose Neck for Oven Burner.	G414	Front Top Manifold Pipe. (For 164).
G 50	Front Oven Burner Hanger.	G415	Down Pipe for Manifold. (For 164).
G 71	Main Cast Front.	G416	Top Oven Lining.
G 75	Safety Lever For Range With Broiler.	G417	Oven Door Thermometer.
G 94	Short Top Burner. (For Tank Gas).	G418	Wire Broiler Rack.
G 95	Short Top Burner. (For 3164).	G419	Steel oven door with Thermometer Hole.
G105	Long Top Burner. (For 3164).	G420	Front Manifold Pipe. (For 3164).
G107	Cooking Top. (For 3164).	G421	Down Pipe for Manifold. (For 3164).
G108	Grid. (For 3164).	G422	Top Burner Rest. (For Tank Gas).
G110	Manifold Clip. (For 3164).	G423	Top Burner Rest. (For 3164).
G112	Long Top Burner. (For 3164).	G424	Gas Cock with "T" Handle. (For 3164).
G131	Steel Oven Door Handle.	G425	Gas Cock with Porcelain Handle. (For 3164).
G300	Steel Oven Door Without Thermometer Hole.	G426	Gas Cock with "T" Handle. (For Tank Gas).
G301	Steel Oven Door Lining.	G427	Gas Cock with Porcelain Handle. (For Tank Gas).
G317	Steel Vent Collar.	G428	Wilcolator Oven Heat Control.
G321	Cooker Leg.	G429	Pilot Lighter (State if for Artificial or Natural Gas).
G322	Oven Door Hinge Pins.	G430	Apron for "T" Handle. (For 3164).
G323	Lever that Door Spring Hooks On.	G431	Apron for Porcelain Handle. (For 3164).
G324	Door Hook that Spring Hooks On.	G432	Bracket to Hold No. G75 Safety Lever.
G326	Air Mixer Cap.	G433	Lining Spacer.
G327	Top Burner Gas Cock. (For 164).	G434	Oven Door Hook for Spring.
G328	Oven Gas Cock.		
G329	Bracket that Holds Manifold Pipe to Body.		

